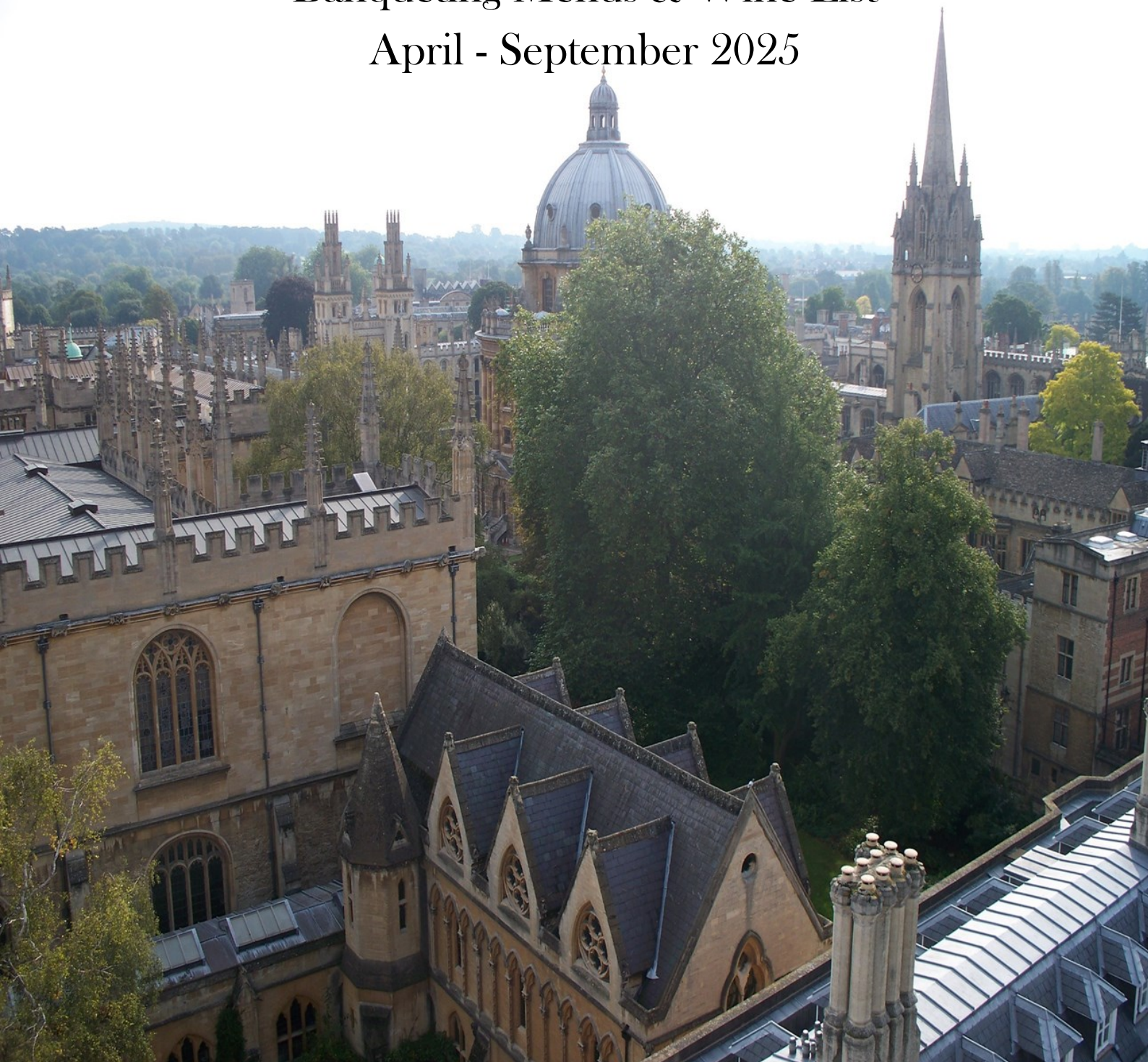




EXETER COLLEGE OXFORD

Banqueting Menus & Wine List
April - September 2025



Welcome to Exeter College

Exeter College has a proud history of catering at a very high level for functions of varying sizes. We regularly host dinner in our Dining Hall for the Said Business School, local and national organisations and many University departments. We have entertained the King and Queen of Spain, hosted the Chancellors court of Benefactors annual dinner and provided fine dining for over 200 events throughout the year. Our Head chef, Mark Willoughby, co-ordinates our team of chefs and is always available to discuss menus and planning. Our excellent food, helpful in-house serving staff, and 17th Century Dining rooms produce a package that will ensure an enjoyable and memorable evening for all.



At a Glance: Our Facilities

We offer two banqueting packages and both include the following:-

Dining room hire for up to 2.5 hours
Crested printed menus and place cards
Linen napkins
Bottled sparkling and still mineral water
Microphone/speaker system in the Dining Hall
Bread roll and butter for each guest

Room	Dinner Capacity	Seasonal	Additional Features
Dining Hall	154	Winter – fire lit on request Christmas tree in December	Handheld microphone Speaker system with CD input
Rector's Drawing Room	30	-	Grand piano Private garden
Old Bursary	20	-	

How to Book

Our aim is to make the whole process from booking the dinner right through to paying the invoice, as straight forward and as easy as possible.

After browsing this brochure, please contact the Steward to arrange a tour of the college, check availability and discuss your needs:

conferences@exeter.ox.ac.uk

01865 279 653

If you are then ready to make a formal enquiry please submit the booking form issued to you by the Steward, who will then respond with a quotation based on your requirements. Once your booking is in place:

Three weeks prior to the event: submit your menu and wine choices

One week prior to the event: confirm final numbers and dietary requirements

Two working days prior to the event: submit a seating plan (if using), including a copy showing dietary requirements

One week after the event: an itemised invoice will be emailed to you for payment within three weeks.

Drinks Receptions & Canapés

Our drinks receptions provide the perfect opportunity for guests to meet and socialise before dinner.

During the summer months we can offer the Fellows' garden. This walled garden has one of the finest views in Oxford and it is an oasis of beauty in the centre of the bustling city.

In the colder months, the Rector's Drawing room, with its dramatic chandeliers and grand piano, is the perfect setting for canapés and champagne.

The Rector's Dining Room provides a more intimate space for smaller groups.

Sparkling wine, champagne, prosecco and soft drinks are all charged by the bottle and you will only be charged for the number of bottles opened.

Canapé Menu

Crab and Lemon Tart with Pickled Ginger

Blue Cheese, Mascarpone and Red Onion Confit Quichettes

Cherubs on Horseback - Dried Apricots wrapped in Streaky Bacon

Spiced Cheese and Parma Ham Straws

Mini Dill Pancakes with Salmon Caviar and Lemon Crème Fraiche

Parmesan and Rosemary Shortbreads with Roast Cherry Tomatoes and Feta Cheese

Smoked Salmon and Cream Cheese

Focaccine Farcite with Mushroom and Thyme

Fennel Marinated Feta and Oliver Skewers

Aubergine and Pine Nut Pizzette

Mini Cherry tomato and Basil Pesto Galettes

Prawns with Ginger Mayonnaise in Coriander Tartlets

Prosciutto Wrapped Fig Skewers

Spicy Chicken Satay Sticks

Ginger and Hoisin Chicken

Chorizo Puffs

5 canapés for £12.25 + VAT per person

Dining Rooms

Dining Hall

The Dining Hall, dating back to 1618, provides an historic setting for banquets. The traditional, long wooden tables can seat a maximum of 154 guests (minimum 40 mid-week, 120 weekend).

In the winter months we can offer a log fire and in the month of December we have a real Christmas tree, tastefully decorated.



Rector's Drawing room

A unique opportunity to dine in the Rectors own Drawing Room. The Rector is the head of the college and has given permission for this room to be used for private dinners and receptions. We can accommodate a maximum of 30 on three round tables or 22 on one rectangular table.



This room adjoins the Rector's private walled garden which can be used for pre-dinner drinks in the summer months.

Old Bursary

Dating back to the 17th century, this dual-aspect room has views of the Fellows' Garden and the Front Quadrangle.

Used daily for Fellows' lunch, the Old Bursary can be used for private dinners up to 20.



Banqueting Packages

We offer two banqueting packages and both include the following:-

Dining room hire for up to 2.5 hours
Crested printed menus and place cards
Linen napkins
Bottled sparkling and still mineral water
Microphone/speaker system in the Dining Hall
Bread roll and butter for each guest

Please choose **one** starter, **one** main and **one** dessert course for your whole party. You are also welcome to choose an alternative starter and main course for vegetarians. Our chefs can adapt the menus to cater for all other dietary requests.

Menu A

£70.75 + VAT per person

Starter

Cream of Pea Soup, Smoked Bacon and Tarragon Crumb
(can be made V or VE)

or

Soy Marinated Sea Trout, Sushi Rice Ball, Pickled Cucumber,
Avocado Puree, Crispy Shallots

or

Exeter Home Smoked Chicken, Fennel, Apple and Pecan Salad,
Sauce Gribiche

or

Crispy Duck, Lemongrass and Ginger Custard Tart, Micro Coriander,
Orange, Chilli and Sesame Dressing

or

Tian of Tomato and Goats Curd, Golden Beet Salad, Caper Popcorn,
Summer Herb Dressing (V, can be VE)

or

Grilled Asparagus, Crispy Poached Egg, Caesar Dressing,
Parmesan Tuille (V)

or

Poached Hake Fillet, Courgette and Carrot Spaghetti, Pernod Velouté,
Split with Dill Oil

Main

Seared Salmon, Confit of Fennel and Dehydrated Cherry Tomato, Sautée Potatoes,
Caper and Chive Dressing

or

Pot Roast Free Range Chicken, Fondant Potato,
Pea, Broad Bean and Wild Mushroom Fricassee, Tarragon Jus

or

Grilled Pork Ribeye Steak, Dauphinoise Potato, Grilled Hispi Cabbage,
Curried Cream Sauce, Crispy Onions

or

Grilled Minute Steak, Blue Cheese Orzo, Green Beans, Thyme and Shallot
Smoked Butter

or

Rolled Pressed Lamb, Rosemary Potato, Caramel Roscoff Onions,
Creamed Spinach, Braising Juices

or

Slow Baked Cod, Tomato, Samphire and Watercress Salad,
Lemon and Dill Dressing, Olive Powder

Vegetarian

Pea, Mint and Feta Aubergine Risssoles (V)

or

Tandoori Grilled Cauliflower Steak, Yoghurt and Coriander (V, can be VE)

or

Japanese Omelette, Sriracha Sauce, Lime Mayonnaise (V)

or

Sweet Potato Gnocchi, Peas, Broad Bean, Wild Mushroom and Tarragon, Fresh
Parmesan (V, can be VE)

Dessert

Buttermilk Panna Cotta, Roasted Peach, Raspberry Curd, Honey Smoked Almonds

or

Matcha Cream Bun, Tonka Bean Cream, White Miso Caramel

or

Classic Summer Pudding, Clotted Cream

or

Pineapple Caramel Cake, Tahini Ice Cream, Ginger Butterscotch Sauce

or

Summer Berry Crème Diplomat, Elderflower Sorbet

or

Dark Chocolate Mousse, Hazelnut Florentine, Kirsch Cherries

Coffee and locally handmade chocolates

Menu B

Supplement of £7.75 +VAT per person

Starter

Warm Scallop Mousse, Celeriac Puree, Smoked Bacon Jam,
Angel Hair Potatoes

or

Warm Smoked Duck, Caramel and Orange Chicory,
Orange Segments, Roast Walnuts

or

Poached Plaice, Crab and Tarragon Farce,
Tomato, Herb and Vermouth Velouté

or

Parmesan Panna Cotta, Grilled Asparagus, Oatmeal Crumb,
Poached Egg, Shaved Summer Truffle (V, can be VE)

or

Ballantine of Chicken, Coronation Mayonnaise, Pickled Vegetables,
Coriander Cress, Crispy Chicken Skin

or

Homemade Spinach and Stilton Tortellini,
Rosemary Burnt Butter, Toasted Pine Nuts (V)

Main

Roast Rump of Lamb, Rosemary Creamed Potatoes,
Roast Baby Plum Tomato and Samphire Salad, Salsa Verdi

or

Pot Roast Guinea Fowl Filled with Ricotta and Summer Truffle Farce, Fondant
Potato, Fresh Ratatouille, Marjoram Jus

or

Pernod Poached Hake, Fennel, Green Bean and Caper Salad, Jersey Royals

or

Grilled Beef Fillet, Leek and Oxford Blue Potato Cake, Sauteed Greens,
Rioja and Bone Marrow Jus, Watercress Salad

or

Smoked Venison Loin, Roast Cauliflower Puree, Honey Roasted Figs, Caramel
Roscoff Onions, Liquorice Jus

or

Seared Seabass, Creamed Spinach, Parisienne Potatoes, Summer Herb Butter
Sauce, Crispy Celeriac



Vegetarian

Roast Squash, Lemon Thyme and Pecorino Potato Cannelloni,
Roast Tomato and Garlic Dressing (V)

or

Beetroot, Rosemary and Smoked Feta Wellington (V, can be VE)

or

Wild Mushroom and Tarragon Croquette, Mushroom Ketchup (VE)

or

Grilled Vegetable and Gruyere Filo Tart (V)

Dessert

Cardamom Custard Tart, Gin Poached Rhubarb, Vanilla Chantilly

or

Peanut Butter Souffle, Brown Bread Ice Cream, Fresh Raspberries

or

Summer Berry and Hibiscus Terrine, Raspberry Sorbet,
Raspberry Meringue Kisses

or

Iced Strawberry and White Chocolate Parfait, Yoghurt Sorbet,
Blueberry Compote, Lemon Tuille

or

White Chocolate and Passionfruit Mousse Layered with Brandy Snaps,
Raspberry and Lime Gels

or

Peach Tart Tatin, Nut Brittle Ice Cream, Salted Caramel

Coffee and locally handmade chocolates

Wines

All Prices are inclusive of VAT

White

Sauvignon Blanc, Central Valley, Chile (Pato Torrente) (VE) £26.00

A fresh zesty style of Sauvignon, between the Loire & New Zealand in style. 'Pato Torrente' is the torrent duck, a large handsome duck resident in the Andes: its picture adorns the label

Chardonnay, Central Valley, Chile (Ladera Verde) (VE) £27.50

This has seen a little oak, which gives it a spicy character, and has a slightly floral aroma from a small addition of Sauvignon Blanc

Picpoul de Pinet 'Cuvee Racine' 2018 £36.50

'Picpoul' the name of the grape, means 'the lip stinger': the wine is a fresh savoury unoaked white from the Languedoc coast that is delicious with fish & shellfish

Sauvignon de Touraine (Les Desmoiselles) 2016 £37.00

Light bodied & bone dry, with grassy Sauvignon notes

Viognier, Vin de Pays d'Oc (Domaine Gayda) 2017 £37.75

Viognier, with its heady aroma of peaches, can be oily; this is made in a racy style and bottled with a screw cap to preserve freshness

Pinot Grigio Riserva (Mezzacorona) 2019 £40.00

Pinot Grigio can be dull, watery and vaguely sweet, but this is dry and full of character, with a full body and distinctive fruitiness: it comes from Trentino, where the altitude and mountain air yield crisp white wines

Chablis (Domaine D'Elise) 2017 £52.50

This is a classic Chablis made without oak influence: the wine is elegant, crisp and minerally

Sancerre (Domaine Etienne Daulny) 2018 £52.75

Broad and intense, with flavours of citrus and green apple, fresh and very long

Wines

All Prices are inclusive of VAT

Red

Malbec, Alto Pampas Del Sur 2017 £29.50

Textbook Argentinian Malbec: rich plummy fruit, spice and a velvety texture

Talento Monastrell Ecologico, Jumilla (Ego Bodegas) 2017 £30.75

High up in the mountains of Jumilla Mourvedre, known in Spain as Monastrell, thrives but here Mourvedre's tough tannins are soft, the fruit recalls plush spicy blueberries: the grapes are organically grown.

Cotes due Rhone Rouge (Guigal) 2017 £35.75

Guigal is one of the top producers in the Rhone. His Cotes due Rhone is a mixture of Grenache and Syrah, spicy, full-bodied and beautifully balanced

Pionero Merlot Reserve 2017 £35.75

Merlot produces a soft spicy deep coloured wine in Chiles warm Maipo Valley: it has freshness to offset the ripe plummy fruit

Montepulciano d'Abruzzo (La Valentina) 2017 £38.00

La Valentina, one of the top producers of Montepulciano d'Abruzzo, has crafted a peppery dark-fruited wine with savoury undertones and firm tannins

Rioja Crianza (Promesa) 2015 £42.50

A traditionally made Rioja, that is aged for a year in American oak barrels: lightly cooked strawberries, leather and vanilla, with soft tannins

Sparkling Wine

Cava Brut Reserva NV (Rene Barbier) £42.00

An elegant Cava, with peach and citrus fruit flavours and a fine mousse

Prosecco di Valdobbiadene Brut (Col de'Salici) £47.50

Valdobbiadene is the best area for Prosecco. This is a dry fully sparkling style, with a lovely purity and clean aromas of flowers

Wines

All Prices are inclusive of VAT

Champagne

Champagne Pierre Vauldon £62.50

Pinot Noir grapes from Grand Cru vineyards make up 75% of the blend, bringing structure and depth of flavour. The remaining 25% is Chardonnay sourced from prime sites on the Cote des Blancs, contributing finesse and racy lemony character

Champagne Picard Brut Reserve £69.50

Classic, elegant and biscuity, from roughly equal parts of Pinot Noir, Pinot Meunier and Chardonnay. As Winston Churchill said about Pol, his favourite Champagne, "My tastes are simple. I am easily satisfied with the best."

Port & Sherry

NV Fine Ruby Port (Aged and Bottled by Fonesca Guimaeraens) £36.25

Textbook Argentinian Malbec: rich plummy fruit, spice and a velvety texture

Warre LBV 2012 (VE) £42.50

Unlike most other 'commercial' late-bottled vintage Ports, the wine is bottled without fining or filtration and then aged in a bottle for a further four years, to give the character and intensity of a vintage port. The result is a wine that is full bodied, peppery and concentrated

Exeter College Fine Ruby Port £45.00

(Aged and Bottled by Fonesca Guimaeraens)

The college's own label port; the perfect way to finish off your banquet

Sherry Oloroso Sanlucar de Barrameda (Barbadillo) £25.75

Soft Drinks

Orange Juice (per litre) £4.75

Elderflower Presse (per 750ml bottle) £6.95

Corkage Charges (per 75cl bottle)

White and Red Wine £21.75

Sparkling Wine £28.50

Terms & Conditions

The College classifies 'vegetarian' as no meat and no fish, and 'pescatarian' as no meat, eats fish. We can cater for Halal. Kosher meals are sourced from an accredited Kosher supplier so require an additional week's notice.

Event organisers take responsibility for submitting all dietary and allergen requests. The College charges for additional dietary requests made on the night.

Dinners are served at 7.30pm. Dinners booked for any time later than this will incur a £300 surcharge.

Dinners in the Rectors Lodgings or the Old Bursary have a facility charge of £375.

Meals that exceed the allocated two and half hours will incur a surcharge of £350 for every half hour. This is to cover additional staffing and transport costs.

Any speeches must take place after dessert is served. This is to ensure that quality of your meals is not compromised by waiting times. Please discuss alternative speech arrangements if necessary.

Whilst we make every effort to accommodate the wishes of banquet organisers and guests, we do request that you bear in mind that this is a working college. To this end we request that you abide by the college rules and inform your guests so they may also comply.

During the summer vacation renovation work may be carried out on some of the buildings within college. This can mean the presence of scaffolding or the possibility of changes in room availability.

What Our Clients Say

“My wife and I had the great pleasure of visiting Exeter College on Friday night and just wanted to say a big "thank you" to all the staff who looked after us so royally for the evening. The welcome was warm, professional and courteous at all times and we could not have been looked after any better. Compliments to the chef and the catering team for a superb meal and faultless service. I would not hesitate to recommend you and very much look forward to visiting your college again.”

Chartered Accountants Thames Valley President's Dinner, September 2022

“Thank you so much for making the arrangements for our family lunch on Saturday. Thanks to you, Ramesh and the chef, it was a thoroughly enjoyable occasion and everyone agreed that it was a great success. The food was excellent, the table looked splendid, and the service was perfect.”

Private birthday lunch, July 2023

“Jon and I want to thank you for all for everything you did to make our wedding day a fantastic event. Philip and Natasha, thank you for attending to all our needs in the run up and for pinning us down on all the key points to make sure it all ran smoothly. Thankyou Elena for managing our menu tasting with such care. Also thank you to both Elena and Vilmos for helping us understand how it would work on the day and giving us some good advice on menu and drink choices.

Richard and Vilmos - to you and the rest of the team and Sarah and the other Porters for being there on the day to respond to last minute changes and to ensure the day ran smoothly. The venue set-up was great, all the food was fantastic, the wine poured at the perfect rate and the bar satisfied all our guests and kept the majority dancing to the end of the night! Many, many thanks for such a wonderful day.”

Jon and Rachel's wedding, summer 2023

“It was a wonderful day on Saturday, and the college was (as ever) brilliantly accommodating and everything went totally smoothly from our perspective. We thanked various staff on the day but please do pass on our sincere thanks to everyone involved in making the day all that we had hoped for!”

Christening celebration, September 2023



Exeter College

2025