



ST ANTONY'S COLLEGE

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Autumn & Winter Menus (EXTERNAL) 2022-2023

MENU 1

Parsnip Soup with Mushroom & Feta Beignet

Chicken Supreme with Red Pesto, Caramelised Apricots & Shallots served with Courgette Pappardelle and Beetroot Shoots

Chocolate Brownie Trifle with Lavender and Winter Berries

£20.28 per person

MENU 2

Peppered Mackerel Salad with Samphire, Red Chicory, Poppy Seeds and Horseradish Oil

Lamb Rump with Nutmeg & Chickpea Purée served with Haricot Verts, Baby Vine Tomatoes and Pomegranate Seeds

Choux Buns, Winter Pansies and Butterscotch with Green Pistachio

£22.20 per person

MENU 3

Smoked Vegetable & Feta Salad with Cranberry Dressing

Duck Breast, Asparagus Niçoise and Parsley Root

Orange Baked Alaska

£24.60 per person

MENU 4

Brussels Pâté with Bruschetta and Orange Salad

Sea Bass with Keta and Chive Beurre Blanc, Saffron & Sundried Tomato Pomme Purée served with Baby Carrots & Baby Leeks

Fruit Tart with Vanilla & Cardamom Ice-cream

£27.00 per person

MENU 5

Smoked Chicken and Pousse Risotto with Cep Garnish

Tempura Cod, Carrot Velouté and Linguini with Romanesco

Mixed Berry Eton Mess with Citrus Cream and Baby Coriander

£28.20 per person

MENU 6

Deep-fried Whitebait with Endive, Red Amaranth and Lemon Zest

Beef Fillet, Ras-El-Hanout Vegetables and Vine Fruit Couscous

Passion Fruit & Mango Délice with Live Yogurt and Honey

£29.40 per person

VEGETARIAN MAIN OPTIONS

Wild Mushroom and Crème Fraîche Tart

Mixed Pepper Wellington

Beef Tomato Yemista

Smoked Pepper Frittata

Vegetarian Starters Will Be the Same Meal with a Vegetable Variation Substituting the Protein

Menu prices does include VAT

Prices include a selection of Artisan Breads, Coffee and After Dinner Mints

If You have an Food Allergy or a Special Dietary Requirement please contact a Member of our Catering Team