



ST ANTONY'S COLLEGE

62 WOODSTOCK ROAD, OXFORD OX2 6JF
Telephone +44 (0)1865 284718
Email conference@sant.ox.ac.uk



Vegetarian Event Menus (EXTERNAL) 2022-2023

MENU 1

Chestnut and Red Wine Risotto

Jackfruit, Puy Lentil & Oat Ragout with Celeriac Fondant and Turned Carrots

Apricot and Pistachio Frangipane with Brandy & Egg Sauce

£20.28 per person

MENU 2

Goat's Curd, Cranberry and Walnuts with Braised Red Cabbage

Butternut Squash and Double Olive Tortilla with Green Pesto and Niçoise Garnish

White Chocolate Ganache Tart with Orange Anglaise

£22.20 per person

MENU 3

Truffle Rarebit, Worcester Sauce and Herb Salad

Sweet Potato & Parsnip Wellington with Butter Bean and Champagne Sauce,
Baby Leeks, and Baby Carrots

Choux Buns with Winter Pansies and Toffee Sauce

£24.60 per person

MENU 4

Beetroot and Mascarpone Mousse with Multi Seed & Hazelnut Crumble

Wild Mushroom Risotto Cake with Cranberry Jelly, Artichoke Sauce and Rocket Salad
With Lemon Infused Truffle Oil

White Chocolate Roulade with Exotic Fruit Salad and Raspberry Sauce

£27.00 per person

MENU 5

Root Vegetable Velouté with Mint Yogurt, Pistachio Nuts and Cranberries

Mixed Nut Patty with Saffron Tempura, Tagine Spices, Couscous
And Tenderstem Broccoli with Raisin Sauce

Apricot, Honey & Cinnamon Tart with Passion Fruit Coulis

£28.20 per person

MENU 6

Eggs En Cocotte with Sun-Dried Tomatoes and Ciabatta

Mixed Bean Faggot with Beetroot Pomme Purée, Roast Parsnips, Green Beans,
And Wild Mushroom Jus Lié

Cappuccino Baked Alaska with Amaretti

£29.40 per person

Menu prices do NOT include VAT

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

If you have a Food Allergy or a Special Dietary Requirement please contact a Member of our

Catering Team