



OUEV | Oxford University
Event Venues

Autumn & Winter

Fine Dining Menu
October 2026 – March 2027

Starters

£13.75

Duck Rillettes

with crostini & apricot gel

Game Terrine 🌾

with celeriac remoulade & watercress salad

Jerusalem Artichoke Velouté 🌿 🌾

with parmesan truffle tuile

Smoked Burrata 🌿

with roasted squash & pangrattato

Watermelon Tataki 🌿 🌾

with wasabi mayo & pickled ginger



KEY: 🌿 Vegetarian | 🌱 Vegan | 🌾 Gluten free | 🥛 Dairy Free | 🌾 Non-Gluten Containing Ingredients

Mains

£23.95

Stuffed Courgette 🌱 🌾
with romesco sauce

Spinach and Mushroom Crêpe 🌱
with celeriac & parmesan truffle cream

£27.95

Lamb Rump
with shallot tatin & winter squash

Venison Loin 🌾
with salsify, celeriac, nougat & blackberry jus

£29.45

Monkfish with Mussel Veloute 🌾
served with roasted salsify & artichoke

Beef Short Rib 🌾
with beef fat carrots, cavolo nero & truffle jus



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Desserts

£14.25

Billionaires Shortcake 

Chocolate Trio 

Apricot & Orange Crumble Tart 

with espuma crème anglaise

White Chocolate Crèmeux  

with candied stem ginger & apricot gel

Mango Fool  



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Wine & Bar

Aperitif

£7.20

Ruggeri Argeo, Prosecco Brut, Veneto, Italy
Elderflower Pressé

Wine for the table

Half a bottle per person

House

£10.55

Care, Blanco Sobre Lias, Cariñena, Spain
Care, Tinto Sobre Lias, Cariñena, Spain

Mid-tier

£13.65

Volpi, Cortese Amonte, Piemonte, Italy
La Place, Merlot, Languedoc-Roussillon, France

Premium

£18.10

Ken Forrester, Petit Chenin, Western Cape, South Africa
Vina Salceda, Puente de Salceda Crianza, Spain, 2020

Bar

£190

For pre-paid tabs and/or purchases on the day

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Additional Information

Pricing

All prices are per person and exclusive of VAT unless otherwise stated. The menu has been designed for parties of 50+ however we can accommodate between 20 and 49 guests for a supplement of £15 per diner.

Menu Choices and Dietary Requirements

Minimum order of 50. Decide upon either a two or three-course meal, selecting one dish per course to be served to all guests.

A plant based dish can be selected for those who require it. Other dietary requirements will be catered for individually upon request. Our busy kitchens take all reasonable steps to avoid risks however we cannot guarantee that food is 100% free from a specific allergen due to its presence in the supply chain.

Confirmation of Final Details

We require final guest numbers, menu choices and dietary requirements no later than 14 calendar days in advance of your event, thank you.

Venue Dressing

Tables at the venue will be dressed with linens and centrepieces. If you would like any additional event dressing or floristry, please speak to us and we will be happy to assist you.

Entertainment

We are happy to assist you with entertainment for your event and work with a range of brilliant artists and musicians – from classical ensembles, contemporary live bands and DJs to magicians.

Sustainability at the Heart of Our Menu

Showcasing seasonal British ingredients, our dinner menu celebrates sustainably sourced wild venison, locally sourced meats, LEAF Marque certified produce and responsibly sourced seafood. Supported by high welfare standards, Fairtrade partnerships and ambitious sustainability initiatives, we are committed to delivering exceptional dining with a positive impact on our communities and environment.