



WADHAM
COLLEGE
UNIVERSITY OF OXFORD

Special Dinner Menu 2023

£55.00 + VAT per person

Please choose the same starter, main course and sweet for all guests. For your vegetarian guests, Chef pairs suitable vegetarian alternatives with your chosen starter. For the main course, please choose one dish for all vegetarians and one dish for all non-vegetarians.

Starter

Oven Baked Goats' Cheese Tart with Red Onion Marmalade, Mizuna Salad & Roasted Pine Nuts (V)

Grilled Marinated Mozzarella with Crunchy Italian Bread, Iberico Ham, Black Olive and Lemon Dressing
(Vegetarian: Grilled Marinated Mozzarella with Crunchy Italian Bread, Black Olive and Lemon Dressing)

Twice Baked Stilton Soufflé and Parmesan Cream (V)

Homemade Salmon Pastrami served with Toasted Sour Dough
(Vegetarian: Feta and Warm Pear with Baby Leaf Salad and Toasted Sour Dough)

Free Range Scotch Egg, Watercress & Rocket Salad, with Mustard and Chilli Relish
(Vegetarian: Vegetarian Scotch Egg with Steamed Courgette, Mustard and Chilli Relish)

Spanakopita served with Mint Cucumber Dipping Sauce (V) (£3.50 supplement)

Main Course

Corn-fed Crispy Stuffed Chicken with Goats' Cheese, Baby Spinach, Roasted Vine Tomatoes, Young Carrots, Wilted Greens and a Light Chicken Jus

Corn-fed Chicken Breast, Braised Leeks, Smooth Mash, Trumpet Mushrooms, Fricassée Peas

Breast of Guinea Fowl wrapped in Italian Pancetta served with Forest Mushrooms, Oxford Smoked Sausage, Game Chips and Roast Salsify

Roast Gressingham Duck Breast with Honey Glazed Baby Onions, Salsify, Minted Peas and a Madeira Sauce

Pan-fried Seabass with Broccoli and Sorrel Sauce

21 Day Aged Slow Roasted Sirloin Beef served with a Béarnaise Sauce. Served Pink.

Vegetarian Main Course

Beetroot and Red Onion Tarte Tatin

Wild Mushroom and Pea Tart

Roasted Sweet Romano Pepper, Tabouleh Confit, Artichoke and Spiced Pepper Juice

Dolcelatte Stuffed Baby Squash with Honey Glazed Baby Onions, Salsify, Minted Peas and a Roasted Fennel Pepper Dressing

Baked Eggplant with Pecorino, Potato, Tomato and Roast Garlic

Stuffed Slow Roasted Plum Tomatoes with Roasted Yam, Salsify and Italian Vegetables

Vegetable en Croûte with Ginger and Spinach

Forest Mushroom Risotto, Garlic Butter, Sorrel and Pecorino

Sweet

Spiced Apple Tarte Tatin with Calvados Ice Cream

Sticky Toffee Pecan Pudding with Madagascar Vanilla Ice Cream

Mango and Passion Fruit Glazed Tart

Strawberry and Raspberry Glazed Mascarpone Cheesecake

Chocolate Gianduja Ganache and Salted Caramel Ice Cream

Coffee and Mints

Complimentary Wadham bottled water, linen napkins, candles and Wadham crested menu cards are all provided.

Additional Courses on Request

If you wish to add additional courses, please select one item for all guests from the following:

Soup

£7.20 + VAT per person

Slow Roasted Vine-Ripened Tomato and Spearmint Soup served with a Pecorino Sardo Organic Cheese Crouton (V)

Pea and Ham Soup (*Vegetarian: Pea Soup*)

Butternut Squash Velouté with Forest Mushrooms & Parmesan Crisps (V)

Warm Beetroot Soup served with Sour Cream and Sour Dough (V)

Cannellini Bean Soup with Roast Garlic & White Truffle Oil (V)

Seasonal Risotto

£7.20 + VAT per person

Wild Mushroom Risotto with Morel Mushrooms (V)

Butternut Squash, Lime and Pancetta

(Vegetarian: Butternut Squash, Lime and Wild Mushroom)

Chorizo, Samphire & King Prawn Risotto

Fish Course (can be enhanced as Main Dish)

*£13.20 + VAT per person (*cannot be enhanced as main dish)*

*Seared Marinated Tuna Steak with Wasabi and Pickled Ginger Salad

Chargrilled Pavé of Scottish Salmon served with Salsa Verde and Marinated Green Olives

Home-smoked Cod Loin with a Poached Free Range Egg, Flash-fried Samphire & Beurre Blanc

Wadham Oak Roast Scottish Salmon with Crushed Potatoes and Sicilian Lemon Aioli

Seared Red Snapper with Raisin Couscous and Citrus Dressing

Please select one vegetarian alternative to be served to your vegetarian guests during the fish course:

Avocado Torte with Crushed New Potatoes and Olives

Wild Mushroom Risotto and Poached Egg and Curry Cream

Aubergine and Courgette Stack with Asparagus and Sunblush Tomatoes

Cheeseboard

£12.00 + VAT per person

British and French Cheeses, Biscuits and Grapes

Drinks Packages & Canapés

If you wish to add a welcome reception before dinner, please select items from the following:

Drinks Packages

Costs below are per person based on 45 minutes to 1 hour and include 1½ glasses per person including soft drinks, staffing and venue hire. Prices exclude VAT.

White Wine Reception

£10.90

Pimms Reception

£12.00

Sparkling Wine Reception

£13.50

Champagne Reception

£19.25

Vintage Champagne Reception

Price on request

Canapés

A selection of canapés can be made on request & provided by the Chef to include meat/vegetarian/fish. Prices exclude VAT.

Nachos, Dips and Olives

£5.00

Selection of four canapes per person

£9.00

Selection of six canapes per person

£13.00

Special Dinners Booking Information

Prices

Menus

Special Dinner is £55.00 + VAT per person. There is an additional charge for your chosen venue and wine.

Prices quoted are subject to VAT at current rate.

Price includes 3 courses, coffee & mints, Wadham bottled water, linen napkins, candles and Wadham crested menu cards (1:4).

Please choose one starter, one main course and one sweet from the menu. This will be the same dish for all guests, with a choice of one vegetarian main course alternative.

First course to be served between 6.30pm and 7.15pm. We allow up to 2 ½ hours for three courses or up to 3 hours for four courses.

Drinks Receptions and Canapé packages are available.

Dining Venues

Hall: Minimum 61, Maximum 150 (venue hire £200.00 + VAT)

Old Library: Minimum 25, Maximum 60 (venue hire £95.00 + VAT)

Trapp Room: Minimum 10, Maximum 16 (venue hire £75.00 + VAT)

The Hall is equipped with an integrated PA system which may be booked at no additional charge. We can offer a PA system in the Old Library at an additional charge of £65.00 + VAT. Speeches to be held after Coffee.

There is a Hearing Induction Loop System in the Hall and Old Library.

We have wheelchair access to the Hall and Trapp Room (not the Old Library). Should your numbers be less than 61 and you have a guest in a wheelchair, we may be able to offer you the Hall (subject to availability).

The Hall is benched. During Conference periods we may be able to chair the middle section depending on other bookings. If required and available there is a charge of £80.00 + VAT for this service.

Dietary and Allergens

Dietary: The College classifies 'Vegetarian' as no meat and no fish, and 'Pescetarian' as no meat, eats fish. We can cater for Halal but not Kosher. The College charges for additional dietary requests made on the night.

Allergies: As Event Organiser you are responsible for providing us with all dietary and allergen requests.

Booking Information

Final numbers and a list of names to include dietary requirements are to be provided no later than ten working days prior to the event.

If you would like to display a seating plan, a copy showing guests with dietary requirements should be emailed three working days prior to the event.

We offer the service of producing your seating plan for display, along with Wadham crested place cards, on request.