



Special Dinner Menu 2025

£67.00 plus VAT per person

Starter

Twice Baked Lincolnshire Poacher Soufflé, Parmesan Cream (v)
Chicken & Game Terrine Beetroot Gel
Beetroot Cured Scottish Salmon served with a Mustard and Lemon Aioli
Italian Burrata, Warm Heritage Tomato Salad, Parma Ham
Italian Burratina, Warm Heritage Tomato Salad Courgette Ribbons (v)
Parfait of Chicken Livers Fig & Espelette Pepper Chutney, Toasted Brioche

Main Course

Slow Cooked Lamb, Gratin Dauphinoise and Pickled Red Cabbage
Cotswold White Chicken Breast, Cavolo Nero, Wild Mushrooms, Madeira Sauce
Salt Aged Ribeye, Triple Cooked Chips, Café de Paris Butter
Corn-fed Chicken Fricassee & Jerusalem Artichoke Risotto
Braised Ox Cheek, Pomme Purée, Braised Carrot, Crispy Onions

Vegetarian Main Course

Stuffed Jerusalem Artichoke, Gratin Dauphinoise and Pickled Red Cabbage
Asparagus, Sorrel Stuffed Vegetable Pithivier
Truffled Mushroom and Spinach Tart with Yorkshire Blue Rarebit

Puddings

Kirsch, Cherry & Almond Tart, Vanilla Chantilly Cream
Cox Apple Tarte Tatin with Vanilla Ice Cream
Seville Orange Panna Cota with Orange Pain Perdu
Limoncello Tiramisu
Strawberry & Mascarpone Cheesecake, Strawberry Basil Sorbet, Black Pepper Tuile

Coffee and Mints

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

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.



Additional Courses on Request

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

Soups

White Onion Soup, Welsh Rarebit Croute, Thyme Beurre Noisette
Gazpacho with Lemon Grass Infused Olive Oil, Crab Spring Onion, Crispy Courgette Flower
Roast Heritage Tomato & Fresh Basil Soup with Parmesan Crusted Croute

£9.00 plus VAT per person

Fish Course (Can be enhanced as Main Dish)

Pan-Fried Chalk Stream Trout with Conwy Mussels, Crushed Potatoes and Horseradish Sauce
Gilt Head Bream, Braised Leek, Cep, Vegetable Ragout
Cod Nicoise with Buttered Crumb Crust

£16.00 plus VAT per person

Cheeseboard

British and French Cheeses, Biscuits and Grapes

£15.00 plus VAT per person



Drinks Packages and Canapés

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

Drinks Packages

White Wine Reception

£17.00

Pimms Reception

£15.00

Sparkling Wine Reception

£21.00

Champagne Reception

Prices on Request

Vintage Champagne Reception

Prices on Request

Canapés

Selection of four Wadham College canapes per person

£13.00

Selection of six Wadham College canapes per person

£17.00

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

Nibbles

Nachos and Dips, Olive Breadsticks and Hummus, Wasabi Peas

£7.00

Prices exclude VAT

Special Dinners Booking Information

Menus

Our Special Dinner is £67.00 plus VAT per person. There is an additional charge for your chosen location 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.

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 at 7.15pm. We allow up to 2 1/2 hours for three courses or up to 3 hours for four courses.

Dining Locations*

Hall: Minimum 61, Maximum 150

Old Library: Minimum 25, Maximum 60

Trapp Room: Minimum 10, Maximum 16

*Please note that all Locations are Subject to Room Hire Charge

Drinks Receptions

Costs listed are per person and based on 45 minutes to 1 hour and include 1 1/2 glasses per person of your chosen beverage.

This includes soft drinks, staffing and venue hire. Prices exclude VAT.

Additional Information

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 £82.00 + VAT. Speeches to be held after Coffee only.

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 £110.00 + 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 two weeks prior to the event.

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

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