



Lady Margaret Hall

Barbecue Menu

Choose one menu from the following

Menu 1 - £33.60 + VAT per person

Duck Breast in a Chilli and Ginger Marinade
Rump Steak in a Basil and Paprika Oil
King Prawns served in Garlic Butter

Chargrilled Vegetables
Vegetable and Mozzarella Burger

Fresh Fruit Tart
Strawberries and Raspberries (seasonal) Belgian Chocolate Charlotte

Menu 2 - £33.60 + VAT per person

Minute Steak with Onions and Corn
Tandoori Chicken Breast
Salmon Fillets in Lime and Chilli Oil

Nut and Vegetable Cutlet
Quorn Frankfurters

Mango and Passion Fruit Delice
Fruit Salad
Coffee and Caramel Mousse

Menu 3: £39.40 + VAT per person

Lamb Steak with Rosemary and Chives
Turkey Escalope's Char-sui
Monkfish Tails with Dill and Chillies

Vegetable Stuffed Jacket Potatoes
Spiced Vegetable Burger

Fresh Fruit Pavlova
Vanilla and Season Berry Cheesecake
Lemon and Passion Fruit Charlotte

All menus served with:
Selection of Freshly Prepared Salads and Dressings
Fruit Bowl
Mineral Water and Fruit Juices



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Finger Buffet Menus

Example Finger Buffet 1

Meat:

Pastrami wrapped asparagus
Sliced turkey crown with cranberry relish

Fish:

Smoked salmon & halibut
Bruschetta of tuna & corn mayonnaise with rocket

Vegetarian:

Skewers of cherry tomatoes, olive & mini mozzarella balls
Roast onions, spinach & feta mini quiches

Sweets:

Summer fruit torte
Cocoa dusted brownies

£19.50 + VAT

Example Finger Buffet 2

Meat:

Seared striploin of beef
Bruschetta with smoked duck, duck parfait & whisky orange chutney

Fish:

Teriyaki marinated salmon with wasabi dip
Crab meat, prawns & chives and crayfish

Vegetarian:

Roasted vegetable skewers
Spicy cous cous filled beef tomatoes

Sweet:

Seasonal fruit salad and Greek yoghurt
Selection of British blue, soft & hard Cheeses, onion Port wine chutney, grapes, celery & crackers

£23.50 + VAT

All finger buffets served with filtered water, fresh ground coffee or traditional teas with biscotti
We offer a wide range of finger buffet item to choose from. Please speak to your event coordinator for further information.



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Knife & Fork Buffet Selection

Main dishes

Whole roasted Oxfordshire pork loin, crackling & apple sauce
Duck (or chicken) confit in Port wine jus
Organic salmon, leeks & dill in saffron sauce
Marinated chicken on Provencal ratatouille
Braised cubed beef, local ale & vegetable pot
Marinated & slow roasted lamb shoulder, rosemary jus
Chicken breast piccata with parmesan & tomato coulis
Home-made fish pie
Bean, root vegetable & herb cassoulet with quorn sausages (V)
Baked butternut squash, field mushroom, aubergine, goats cheese tower on spicy tomato coulis (V)
Baked risotto cakes topped with caponata & mozzarella cheese (V)

Please select 4 options

Accompanying dishes

Steamed new potatoes in parsley & olive oil
Pilaf rice with roasted vegetables
Garlic beans
Roasted small potatoes
Basil spaghetti
Fresh garden vegetables
Olive oil mashed potatoes
Basmati & wild rice
Fresh garden vegetables
Grilled tomatoes with spinach
Salads
Mixed green leaves, shaved red onions & carrots
Sliced tomatoes, cucumbers, olives & micro basil
Greek salad with Tzatziki dip
Mixed bean salad on light garlic dressing
Cous cous salad with roasted vegetables & dates
Wild rocket & pea shoots
Tomato, aubergine & artichoke salad, Italian dressing
Roasted new potato salad with red peppers, mustard dressing

Please select 4 options

Puddings

Individual lemon mousses with shortbread finger
Sticky toffee pudding, butterscotch sauce, double cream
Individual glasses of Somerset cider poached stone fruit, meringue & Greek yoghurt
Chocolate brownie tower with strawberries
Selected seasonal berries, double cream
Individual bitter sweet chocolate mousses
Tangy lemongrass & lime tart with whipped cream
Selection of British blue, soft & hard Cheeses, onion Port wine chutney, grapes, celery & crackers

Please select 2 options

Prices from £24.00 + VAT per person



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Wine List

White Wine

Hoopenburg 'Bush Vine' Chenin Blanc, West Coast, South-Africa	£10.95
Sauvignon 'Sauvage de la Brie' Auguste Bonhomme, Loire Valley	£12.95
Rioja Blanco, Mendiarte, Bodegas Gallegas, Rioja Alta, Spain	£13.95
Viognier, Domaine Durban, Vaucluse, Rhone Valley, France	£15.50
Torea 'Oystercatcher' Sauvignon Blanc, Marlborough, New Zealand	£16.50
Macon Villages Blanc, Domaine Thibert, Maconnais, France	£18.50
Petit Chablis, Chateau de Maligny, Chablis, France	£20.95
Sancerre 'Domaine de Grandes Perrieres' Jerome Gueneau, France	£23.95

Rosé Wine

Apaltagua Gran Verano Carmenere Rosé, Chile	£10.95
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Red Wine

Reinares Tempranillo, Bodegas Eguren, Castilla la Mancha, Spain	£10.95
Apaltagua Gran Verano Merlot, Chile	£10.95
Kirkton Vale Shiraz/Cabernet, Ballast Stone winery, South Australia	£12.50
Chateau Haut Grand Champ Bordeaux Rouge, France	£13.50
Rioja Cosecha, Heredad Ugarte, Rioja, Spain	£13.95
Fleurie, Domaine de la Bouroniere, Beaujolais, France	£16.95
Torea 'Oystercatcher' Pinot Noir, Marlborough, New Zealand	£19.50
Chateauneuf du Pape, Vieux Chemin, Southern Rhone, France	£32.00

Sparkling Wine and Champagne

Prosecco, Casa Sant'Orsola, Veneto, Italy	£19.95
Cremant de Bourgogne Brut Réserve, Bailly Lapierre, France	£22.95
Mumm 'Cordon Rouge' Brut Champagne, France	£44.50

All prices are exclusive of VAT