



Lady Margaret Hall, Oxford

EXAMPLE MENU 1

Seared beef tartar with lemon & garlic mayonnaise, shaved cucumber, micro leaves

Grilled lemon sole with roquette, sorrel and roasted cherry tomatoes

Minted Chocolate mousse, honey cake espresso ice cream

Coffee, tea & chocolate truffles

£36.00 + VAT

EXAMPLE MENU 2

Trio of smoked fish torte with sour cream, poached cucumber and brunoise of vegetables

Pan roasted beef fillet steak in mountain pepper morel and parsley cream, soft parmesan polenta, seasonal vegetables, port wine jus

Fresh red berry tart with honeyed yoghurt and blueberry sauce

Coffee, tea & chocolate truffles

£38.00 + VAT

EXAMPLE MENU 3

Beetroot & gin cured salmon fillet, caviar sour cream, mustard oil dressing, cress and crisp bread

White tomato soup & basil cappuccino, goat's cheese quenelle

Pink roasted lamb loin with a shank confit tuckerbag, thyme & garlic jus, wilted greens and celeriac mash

Passion fruit crème brûlée, mango compote, white chocolate ice cream

Coffee, tea & chocolate truffles

£49.00 + VAT