



Lady Margaret Hall

Bowl Food Menu

Vegetarian Options:

Raw bowl (served cold) – sweet carrots, beetroot, radish, cherry tomatoes, greens, quinoa, cashew drizzle and vegan cheese (vegan)

Roasted spiced chick pea, sweet potatoes, red onions and wilted greens with tahini sauce (vegan)

Rice bowl with curried lentils, roasted broccoli, cashews and mango yogurt

Potato gnocchi, green vegetables, crumbled goats' cheese and basil tomato

Meat Options:

Two bean, vegetable, pulled duck leg and chorizo cassoulet on Port wine jus

Lamb fricassee and root vegetables on saffron sauce with buttery mash

Chicken tikka masala, tempered basmati rice, crisp naan and spicy yoghurt

Beef Stroganoff, pilaf rice, sour cream and gherkin julienne

Fish / Seafood Options:

Prawn, avocado, and pickled cucumber Marie Rose bowl – served cold

Teriyaki glazed salmon, shredded greens and sesame egg noodle

Thai green seafood curry on Jasmine rice, prawn crackers

Roasted chalk stream trout with buttery mash, dill sauce and puff pastry

Dessert Options:

Dark chocolate mousse with espresso syrup

Seasonal berry and yogurt fool

Crème caramel with maple syrup

Homemade mini lemon and fruit tartlets

Traybakes, cake and pastry bites

Please choose three bowls from the Vegetarian, Meat and Fish options and two bowls from the Dessert options.

Price per person £32.50 excluding VAT

Evening Room Hire Charges are also payable

Prices Valid 1st September 2020 to 31st August 2020



Lady Margaret Hall

Knife & Fork Buffet Menus

Menu 1

Crusty bread rolls & butter

Cold Food:

Balsamic beetroot, torn mozzarella, grape and basil salad (vegan)

Cherry tomato, artichoke, quinoa and olive salad (vegan)

Garden leaves, dressings and condiments (vegan)

Homemade Mediterranean and chorizo quiche

Halloumi and sweet corn fritters, tahini dip (vegetarian)

Hot Food:

Asparagus and pea ravioli on red pepper coulis (vegetarian)

Smoked haddock, potato & herb fish cakes on asparagus, tartar sauce

Overnight cooked beef blade with mushrooms, bacon & sour dough croutons

Seasonal vegetables (vegan)

Baked potato wedges (vegan)

Desserts:

Bitter chocolate and espresso mousse

Lemon tart and raspberries

Fresh fruit salad with berries and honey Greek yogurt

Selection of teas & coffee

£32.50 +VAT per person

Prices Valid 1st September 2020 to 31st August 2021



Lady Margaret Hall

Knife & Fork Buffet Menus

Menu 2

Crusty bread rolls & butter

Cold Food:

Grilled asparagus, tomato and crumbled goats cheese salad (vegetarian)

Two bean, roasted red onions, broccoli & toasted cashew salad (vegan)

Garden leaves, dressings & condiments (vegan)

Smoked fish & dill tartar bruschetta

Flaky filo pastry parcels with brie & mango (vegetarian)

Hot Food:

Homemade Mediterranean jackfruit steak, pinenut and herb salsa (vegetarian)

Baked salmon fillet on wilted greens, lemon chive sauce

Roasted honey glazed duck breast on shredded vegetables

Seasonal vegetables (vegan)

Olive oil mash potatoes (vegan)

Desserts:

Orange and ginger mousse with pumpkin seeds

Portuguese custard tarts

Strawberries & double cream

Selection of teas & coffee

£35 +VAT per person

Prices Valid 1st September 2020 to 31st August 2021



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Wine List

White Wine

Hoopenburg 'Bush Vine' Chenin Blanc, West Coast, South-Africa	£16.50
Sauvignon 'Sauvage de la Brie' Auguste Bonhomme, Loire Valley	£18.90
Rioja Blanco, Mendiarte, Bodegas Sonsierra, Rioja Alta, Spain	£20.40
Viognier, Domaine Durban, Vaucluse, Rhone Valley, France	£21.90
Misty Cove Sauvignon Blanc, Marlborough, New Zealand	£23.40
Macon Villages Blanc, Domaine Perelles, Maconnais, France	£25.50
Sancerre Domaine Jean & Michel Naudet, Loire, France	£31.50
Petit Chablis, Chateau de Maligny, Chablis, France	£33.90

Rosé Wine

Apaltagua Gran Verano Carmenere Rosé, Chile	£16.50
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Red Wine

Quinta Denidela Tempranillo/Garnacha, Bodegas Gallegas, Galicia, Spain	£16.50
Apaltagua Gran Verano Merlot, Chile	£16.50
Malbec 'Selected Vines' Don Aparao, Mendoza, Argentina	£18.00
Kirkton Vale Shiraz/Cabernet, Ballast Stone winery, South Australia	£18.00
Chateau Freybernat Bordeaux Rouge, France	£19.50
Rioja Tinto, Mendiarte, Bodegas Sonsierra, Rioja Alta, Spain	£20.40
Fleurie, Domaine de la Bouroniere, Beaujolais, France	£24.30
Torea 'Oystercatcher' Pinot Noir, Marlborough, New Zealand	£28.50
Vacqueyras 'Tradition' Domaine Le Colombier, Southern Rhone, France	£37.50

Sparkling Wine and Champagne

Prosecco, Casa Sant'Orsola, Veneto, Italy	£27.00
Cremant de Bourgogne Brut Réserve, Bailly Lapierre, France	£32.40
Mumm 'Cordon Rouge' Brut Champagne, France	£56.40

All prices are inclusive of VAT

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