



Lady Margaret Hall

Example Fine Dining Options

Spring / Summer

EXAMPLE MENU 1 - £50 +VAT

Cream of local asparagus, Witheridge organic cheese arancini and basil oil (vegetarian)

Pink roasted duck breast on free-range chicken with chorizo and summer vegetable cassoulet, roasted new potatoes and tenderstem broccoli

Trilogy of baked lemon custard tart, chocolate mousse with coffee sauce and marinated summer berry salad

EXAMPLE MENU 2 - £52.25 +VAT

Homemade smoked salmon and spring onion cake with lemon, crisp spring slaw, pea tendrils salad and celeriac remoulade

Herb and bacon coated overnight cooked British blade of beef with potato gratin with garlic cream, steamed seasonal green vegetables and braising jus

Truffle torte, gold shimmering profiterole, salted caramel sauce and raspberries

EXAMPLE MENU 3 - £55 +VAT

Local asparagus, sundried tomato and roasted shallot tartlet with Oxford blue cheese mousse and homemade wild garlic pesto (vegetarian)

Gremolata coated salmon steak with Mediterranean vegetable & pancetta gnocchi, lemon dill sauce and flaky puff pastry

Layered vanilla bean panna cotta, honey baked rhubarb, seeded granola and shortbread

EXAMPLE MENU 4 - £56.75 +VAT

Duo of garlic prawns and Devon crab & avocado tartlet with sriracha mayonnaise and summer greens

Overnight cooked lamb shoulder and minted filo shepherd's roll with mousseline potatoes, wilted greens, roasted Heritage carrots and garlic rosemary jus

Fresh raspberry tartlet, Oxford Tiddly Pommies apple sauce and chocolate shavings,

Price includes Bread Rolls, Still and Sparkling Water and Tea, Coffee and Petit Fours

Half a bottle of 'House' Wine adds £9.75 per person including VAT

Please note prices are applicable per person and exclude VAT

Evening Room Hire Charges of £350 for the Dining Hall and £275 for the Monson Room are also payable

Prices Valid 1st September 2023 to 31st August 2024. Room Hire prices exclude VAT.



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Example Fine Dining Options

Autumn / Winter

EXAMPLE MENU 1 - £50.00 +VAT

Cappuccino of wintery pumpkin, orange & roasted chestnuts soup, zesty herb cream (*vegetarian*)
Thyme roasted corn-fed chicken breast & slow cooked leg meat, apple & red cabbage puree, Chateau potatoes, roasted seasonal vegetables & Port wine
Homemade winter spice sticky toffee pudding with butterscotch sauce and vanilla bean ice cream

EXAMPLE MENU 2 - £51.25 +VAT

Seasonal mushroom, butternut & shallot tartlet, poached Mayfield Farm egg, micro greens & roasted tomato coulis (*vegetarian*)
Carved British rack of pork, Yorkshire pudding with minted peas & chipolata, roasted local potatoes, winter vegetables, Bramley apple sauce & red wine roasting jus
Roasted plum & raspberry pavlova with Chantilly cream, raspberry ripple ice cream & dark chocolate shavings

EXAMPLE MENU 3 - £54 +VAT

Smoked haddock, root vegetable & spinach chowder, fried prawns & chives
Hoisin glazed duck breast & pulled leg meat, Asian greens with shiitake mushrooms, steamed vegetable gyozas and Jasmine rice & crispy kale
Blueberry & orange crème brulee, macerated berry salad, ginger ice cream & almond biscuit

EXAMPLE MENU 4 - £56.75 +VAT

Traditional smoked 'Chapel & Swan' salmon, horseradish dill cream, capers, small garden greens & crispy focaccia wafer
British lamb shoulder blanquette in saffron white wine & root vegetable sauce, creamed mash potatoes, roasted winter vegetables & crispy puff pastry
Cherry Brandy mousse in a chocolate cup with morello cherries, mint drizzle & homemade shortbread

Price includes Bread Rolls, Still and Sparkling Water and Tea, Coffee and Petit Fours
Half a bottle of 'House' Wine adds £9.75 per person including VAT

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