



LMH
Lady Margaret Hall
University of Oxford

Formal Fine Dining Menu

Hilary Term 2025

Kindly select one (01) option from each of the following courses: starters, mains, and desserts. Our chefs will gladly tailor your choices to accommodate any dietary restrictions your guests may have.

Starters

Option 1

Roasted butternut squash soup, with blue cheese arancini, basil oil and micro parsley

Option 2

Heirloom tomato & black pepper marinated buffalo mozzarella, olive tapenade, basil pesto and wild roquette (v)

Option 3

Beetroot and Oxfordshire goat's cheese tian with pickled carrot ribbons and toasted walnuts and micro herbs

Option 4

Grilled Portobello mushroom, wilted spinach, poached Mayfield egg, hollandaise sauce, smoked paprika crumbs and tarragon oil

Mains - All served with seasonal vegetables

Option 1

Slow cooked lamb shoulder on courgette, peas and mint risotto, vine tomato and garlic jus

Option 2

Thyme roasted chicken breast & confit leg meat, black pudding hash, gratin potatoes and Port wine jus

This menu is valid from Sunday, 12th January 2025 to Saturday, 19th April 2025.

Option 3

Grilled chalk stream trout supreme, slow cooked vine tomatoes crushed herby new potatoes with lemon, dill and trout roe cream sauce

Option 4

Overnight cooked feather blade of beef with creamy parmesan polenta, crispy parsnip and braising jus

Option 5

Chermoula spiced cauliflower wing on sweet potato falafel cake with spicy carrot sauce (pb)

Desserts

Option 1

Trilogy of lemon posset, chocolate & caramel tartlet and raspberry sorbet

Option 2

Citrus tart with Chantilly cream & raspberry compote and green apple sorbet

Option 3

Honey roasted rhubarb, vanilla custard and white chocolate mousse trifle with toasted pistachio nuts

Option 4

Homemade spice sticky toffee pudding with butterscotch sauce and vanilla bean ice cream
