



## AUTUMN WINTER BANQUET MENUS 2026

Please choose either 3 or 4 courses, then choose one option per course for your Set Menu.  
The chef will select alternative courses to compliment your menu for any dietary requirements.

Please send the menu and your guests' dietary requirements  
14 days prior to your event date.

*PB* – Plant-based/Vegan

*V* - Vegetarian

### Soups

Celeriac soup with green apple (*PB*)

Leek and potato soup (*PB*)

Butternut squash and sage soup with pickled wild mushrooms (*PB*)

White onion soup with parsley oil (*PB*)

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### Starters

Hot smoked salmon tartlet

Duck pastrami with apricot ketchup and radish

Warm goats' cheese salad with roasted vegetables (*V*)

Textures of beetroot with sugared walnuts and blood orange dressing (*PB*)

Mackerel, dill aioli, and burnt cucumber

Mushroom arancini with truffle aioli (*PB*)

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### Main course

Beef feather blade, celeriac purée, horseradish mash, greens

Celeriac tart tatin with wilted greens and salsa verdi (*PB*)

Curried monkfish tail, coconut dahl, cucumber yoghurt, sweet potato bhaji and charred asparagus

Pressed lamb breast with green beans and black garlic

Pumpkin and blue cheese gnocchi (V)

Pollock with olive crushed potatoes, salted fennel and lemon sauce

Roasted pork tenderloin wrapped in pancetta with confit potato apple purée and dressed cabbage

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#### Dessert

Lemon meringue pie with raspberry coulis (V)

Chocolate roulade, berries and coco syrup (V)

Spiced apple pavlova (V)

Ginger bakewell tart with custard (V)

Vanilla baked cheesecake with spiced poached plums (V)

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Coffee

Sending your menu

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Thank you!

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