



SPRING SUMMER 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

Jerusalem artichoke soup (*PB*)

Salmorejo (cold Spanish tomato soup with Serrano ham)

Green pea soup with lovage oil (*PB*)

Corn chowder with burnt butter and grilled corn (*V*)

Starters

Juniper cured salmon with miso mayonnaise, toasted nori and dressed cucumber

Ham hock terrine with apricot ketchup and toasted brioche

Rainbow carrot and ricotta salad with pumpkin seed dressing (*V*)

Heritage tomatoes with olive caramel and basil dressing (*PB*)

Grilled peach with feta and salsa verde (*V*)

Roasted heritage beetroot with whipped goats' cheese, pickle liquor and onion ash (*V*)

Main course

Treacle cured fillet of beef with confit potato, roasted shallot, wilted greens and a red wine jus

Spiral vegetable tart tatin with tomato sauce (*PB*)

Miso roasted cod with fondant potato, black cabbage and a chive sauce butter sauce
Persian braised Blenheim lamb with Dauphinoise potato, aubergine purée, confit carrot, wilted spinach and molasses jus

Turkish stuffed aubergine with coconut yoghurt and tahini dressing *(PB)*

Roasted seabass with saffron arancini with wilted greens and a red pepper sauce

Chicken ballotine with truffle sauce, crispy potato and black cabbage

Dessert

Chocolate tart with salted caramel ice cream *(V)*

Oat milk ice cream with miso caramel and chocolate soil *(PB)*

Mixed berry pavlova *(V)*

Decadent chocolate brownie with cherry compote and crème fraîche *(V)*

Rhubarb crumble tart with lemon verbena *(V)*

Coffee

Sending your menu

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Thank you!

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