Occasions at Oxford

Interim Internal Hospitality Menu

28th September 2017
Occasions Hospitality

The refreshment occasion

<table>
<thead>
<tr>
<th>Selection of tea and infusions</th>
<th>Tariff</th>
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<tbody>
<tr>
<td>Freshly brewed filter coffee</td>
<td>£1.15</td>
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<tr>
<td>Tea, Coffee and biscuits (2 biscuits per person)</td>
<td>£1.95</td>
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</tbody>
</table>

| Mineral water – still 1.5 litre (serves approx. 6 persons) | £2.50 |
| Mineral water – sparkling 1.5 litre (serves approx. 6 persons) | £2.50 |
| Budget option Orange or apple juice (from concentrate) | £1.60 |
| Fairtrade juice; orange or apple (1L) (Served approx. 4 persons) | £2.95 |

* Other soft drinks are available on request, please just ask

* We are delighted that all of our teas, coffee and sugars are Fairtrade.

A morsel to add to the refreshment Occasion:

- Freshly cut fruits (min order 4 people) | £1.65
- Mini Cakes assortment | £1.50
- An assortment of Flapjack, Brownie, Rocky Road, Millionaires, Blueberry frangipane

Chef’s own little traditional sausage roll (12 pieces) | £4.95 per tray

The Occasions Breakfast:

<table>
<thead>
<tr>
<th>Danish pastry</th>
<th>Tariff</th>
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<tbody>
<tr>
<td>Mini Viennoisserie selection</td>
<td>£1.05</td>
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<tr>
<td>Butter Croissant or Pain au choc or Pain au raisin</td>
<td>£1.50</td>
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<tr>
<td>Alden’s of Oxford Smoked bacon bap</td>
<td>£2.25</td>
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<tr>
<td>Alden’s of Oxford butchers sausage bap</td>
<td>£2.25</td>
</tr>
<tr>
<td>Fresh cut fruits (min.order 4 people)</td>
<td>£1.65</td>
</tr>
<tr>
<td>Greek yogurt with granola and fruit compote</td>
<td>£2.05</td>
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For those working lunch Occasions

The Budget working lunch occasion £4.15
1 round of sandwiches per person
(An assortment of budget sandwiches)
with
Kettle crisps

The Traditional Occasion working lunch £6.50
1.5 rounds sandwiches per person
(An assortment of Chicken, Ham & Mustard, Chicken & Sweetcorn, Ham, Egg Mayo & Bacon, Beef & Tomato)
with
Kettle crisps
Fresh fruit bowl

The Better Working lunch £8.40
1.5 rounds sandwiches per person
Assorted sandwiches (from Chicken, Ham & mustard, Chicken and sweetcorn, ham, egg mayo and bacon, beef and tomato, cheese, egg and tomato, egg and watercress, cheese and pickle, soft cheese and cucumber, two cheese and onion)
Homemade sausage roll,
Kettle Chips and Seasonal cut fresh fruit

Finger Buffet Occasions

Occasions Buffet 1 £9.75
Selection of Sandwiches, wraps and rolls with meat, fish and vegetarian fillings
Mini Quiche selection
Chicken breast yakitori, soy, honey and ginger dipping sauce
Marinated mozzarella and plum cherry tomato skewer, basil pesto
Tortilla chips
Freshly cut seasonal fruits

Occasions Vegetarian Buffet £8.80
A selection of vegetarian sandwiches, wraps and rolls
Heritage tomato bruschetta, torn basil
Onion bhaji, mango chutney
Wild mushroom and goats cheese arancini
Kettle crisps
Mini tray bakes

Occasions Buffet 3 £11.20
A selection of Sandwiches, wraps and rolls with meat, fish and vegetarian fillings
Vegetable spring roll with plum dipping sauce
Smoked salmon blini, lemon and chive cream cheese
Chargrilled Beef skewer, gremoulata
Kettle crisps
Individual Chocolate Mousse
**Occasions Buffet 4**
£9.15
A selection of Sandwiches, wraps and rolls with meat, fish and vegetarian fillings
Sausage roll
Spanish tortilla with piperade
Chicken breast yakitori, soy, honey and ginger dipping sauce
Baked Pitta chips with hummus
Individual Lemon Posset

**Simply Packed Lunches (min. number requirement of 20)**
Pre-packed Sandwich, Packet of crisps and Juice carton or mineral water
£3.50

**Traditional Packed Lunch (min. number requirement of 20)**
Pre-packed sandwich, packet of crisps, chocolate bar, fresh fruit, canned drink or mineral water
£5.50

**Deli Occasions**
Deli boards serve two people as a healthy lunch and 4-5 people to graze. You may like to add a sandwich platter or some nibbles or another platter

**The Ploughman’s:** Hand carved Oxford marmalade ham, a selection of local and British cheeses, sweet pickled shallots, spiced pear chutney, heirloom tomatoes and sourdough
£13.95

**Grocer’s** – Minted broad bean hummus, Baba Ganoush, Beetroot and ricotta salsa, roasted English roots, grilled artichokes, Khobez bread
£10.95

**Fishmonger** – Sea trout rillettes, Kedgeree arancini, Gin cured Smoked Salmon, Citrus remoulade, Cornichons, Fresh watercress and Rye bread
£16.95

**Tapas** – Manchego, Chorizo, anchovies, fire roasted peppers, garlic aoili, sunblush tomato tapenade, marinated olives and Fougasse bread
£15.95

**Sweet Selection**
Freshly baked cookies
£1.45
Freshly baked all-butter shortbread
£1.50
Flapjack (gluten free option available)
£2.15
Chocolate Brownie (gluten free option available)
£2.15
Loafcake: from the following Sticky ginger, Lemon drizzle, Banana & toffee
£2.15
Whole round cakes; Victoria sponge, chocolate, carrot or St. Clements - serves 12-15
£15.50

**Traditional Cream tea**
£8.95
(Tea with freshly baked scones, clotted cream, preserves, afternoon cake and macaroon. Min order 6 persons, priced per person)