

# Winter Menu

December January February 2025/26



St Hilda's College  
UNIVERSITY OF OXFORD

## Starter selection

You'll choose one meat or fish and one vegetarian or vegan starter for your whole party from the following

### Salmon gravlax

toasted sourdough, watercress dressing and cr me fresh tartar sauce  
*wheat, fish, milk, sulphates, mustard*

### Chicken liver pat 

toasted brioche and black cherry jam  
*Wheat, egg, milk, sulphates*

### Falafel

cranberry and orange salad **VG**  
*sulphates, mustard, sesame*

### Beetroot and carrot salad **VG GF**

toasted hazelnut and clementine dressing  
*nuts, sulphates, mustard*

### Smoked ham bubble and squeak croquette

celeriac and apple puree and pickle fennel  
*wheat, egg, milk, sulphates, mustard*

### Baked Highmoor custard pots **V**

brioche soldiers and quince jelly  
*wheat, egg, milk, sulphates, mustard*

### Spiced carrot and ginger soup **VG GF**

chilli and orange pesto  
*celery*

### pan seared scallops **GF \*\***

beetroot, salad herbs with raspberry vignette  
*milk, molluscs sulphates, mustard*

### Chef's choice

Head Chef David Brown will create a seasonal starter from the best ingredients available

## Main selection

You'll choose one meat or fish and one vegetarian or vegan starter for your whole party from the following

### Mushroom and tarragon risotto **V GF**

parsnip crisps, kale pesto, and pecorino  
*sulphates, milk, nuts, celery*

### Rack of lamb **GF \*\***

pistachio crusted cutlets, butternut risotto and lamb jus  
*wheat, egg, milk, sulphates, mustard, nuts, celery*

### Caramelised shallot and chestnut tart tatin **VG**

pomme fondant, spiced carrot puree, pomegranate, wild mushroom and madeira sauce  
*wheat, sulphates, mustard, nuts, celery*

### Confit duck leg **GF**

bubble and squeak & butter bean cassoulet  
*egg, milk, sulphates, mustard, nuts, celery*

### Locally sourced venison wellington **\*\***

cauliflower puree, roasted leek and Madeira jus  
*wheat, egg, milk, sulphates, mustard, celery*

### Fillet of pork

apple ketchup, black pudding crumb, pumpkin croquette and pork jus  
*wheat, egg, milk, sulphates, mustard, celery*

### Honey roasted turkey roulade

wrapped in smoked bacon, cranberry stuffing, pomme fondant, Brussel sprout and chestnut slaw, turkey and pork strudel, spiced carrot puree, chicken wing gravy  
*wheat, egg, milk, sulphates, mustard, nuts, celery*

### Crispy aubergine schnitzel **VG**

Asian slaw with a lemon dressing  
*wheat, sulphates, mustard, celery*

### Chef's choice

Head Chef David Brown will create a seasonal starter from the best ingredients available

## Dessert selection

You'll choose two desserts for your whole party from the following

### Dark chocolate mousse cake **V**

cherry compote and Chantilly cream  
*milk, wheat, eggs, nuts, soya*

### Pear and ginger crumble **V**

amaretto custard  
*milk, wheat, eggs, nuts, sulphates*

### Christmas pudding Tart **V**

rum & raisin ice cream  
*milk, wheat, eggs, nuts, soya*

### Cherry cr me br l e **V**

white & pistachio biscuit  
*milk, wheat, eggs, nuts, soya*

### St Hilda's signature chocolate orange fudge brownie **V**

spiced salted caramel sauce, cr me Chantilly and mulled berries compote  
*milk, wheat, eggs, soya*

### Sticky toffee pudding **V**

dark rum salted caramel sauce with almond crumble  
*milk, wheat, eggs, nuts, soya*

### Classic pear tart tatin **V**

vanilla cream  
*milk, wheat, eggs, nuts*

### Local Nettlebed cheese **V**

with tomato chutney  
*milk, wheat, mustard, sulphates*

### Chef's choice

Head Chef David Brown will select a dessert to finish your meal

**\*\*£5 supplement**