

Autumn Menu

September October November 2026



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

Nettlebed cheese tartlet V
plum and fig chutney
wheat, milk, eggs, sulphates, mustard

Butternut and sage risotto V
with sundried tomato pesto
milk, sulphates, celery, nuts

Scallops GF £5 supplement
cauliflower purée, pear, crispy pancetta
milk, sulphates, molluscs, celery

Crab cake
crab bisque and pickled fennel
wheat, egg, milk, sulphates, crustaceans, celery, fish

Pumpkin and Manchego croquette V
with an onion and chilli compote
wheat, egg, milk, sulphates, celery

Smoked salmon tartare
Capers, horseradish, sour cream, rye toast
wheat, egg, milk, fish sulphates, celery

Wild mushroom velouté
Toasted hazelnuts, parsley oil, brioche croutons
milk, wheat, eggs, nuts

Home made chicken parfait
quince chutney and brioche toast and micro herbs
wheat, egg, milk, sulphates, celery

Chef's choice starter
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

Celeriac fondant VG GF
hazelnut and kale pesto, sweet potato purée and parsnip crisps
nuts, celery, sulphates

Roasted Iberian pork loin
Manchego potato puree, glazed carrots, sautéed savoy cabbage, rosemary jus
milk, celery, sulphates

Duo of venison GF £6 supplement
Venison fillet and shoulder bon bon, celeriac, spinach, wild mushrooms, jus
milk, sulphates, celery, wheat, eggs

Supreme of chicken breast stuffed with wild mushroom duxelles
shallot purée, pomme fondant, tarragon oil, creamy chicken sauce
milk, sulphates, celery, mustard

Local honey five spiced roasted duck breast GF
spiced carrot, parmentier potatoes, leeks and cassis jus
milk, sulphates, celery

Slow braised beef short ribs GF
parsnip mash, roasted root vegetables, kale pesto and red wine reduction
egg, milk, sulphates, celery, nuts

Sustainable Fish of the day
crushed new potatoes, samphire, dill oil, white wine butter sauce
milk, eggs, fish, sulphates

Stuffed aubergine VG
Quinoa, pomegranate and tahini dressing
wheat, sesame, sulphates, celery

Chef's choice main course
Head Chef David Brown will create a seasonal main from the best ingredients available

Dessert selection

You'll choose one dessert for your whole party from the following

St Hilda's chocolate orange fudge brownie V
with pistachio ice cream, blood orange coulis
milk, wheat, eggs, nuts, soya

Locally sourced cheese V
local honey, artisan fruit loaf, seasonal chutney
milk, wheat, sulphates, mustard

Sticky toffee custard crumble cake V
clotted cream gelato, butterscotch sauce
milk, wheat, eggs, sulphates, soya

Pear and ginger Eton mess V GF
stem ginger
milk, eggs, sulphates

Treacle pecan tart
mascarpone cream
Wheat, eggs, milk, sulphates, nuts

Pear pannacotta GF
Hazelnut praline, pear compote
milk, nuts, sulphates

Apple strudel V
Crème Chantilly
milk, wheat, eggs, sulphates

Chocolate fondant cake V
whipped mascarpone, raspberries
milk, wheat, sulphates, eggs, nuts, soya

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

Nut Allergy Information

The St Hilda's Kitchen Team takes great care to ensure that all dishes containing nuts as an ingredient are clearly labelled. Please note that our kitchens are **not** nut-free environments, and there may be airborne or cross-contamination traces of nuts. Where possible, some dishes can be adapted to remove nuts as an ingredient. If you have a nut allergy, please let the Team know when ordering.