

Spring Menu

March April May 2026



St Hilda's College

UNIVERSITY OF OXFORD

Starter selection

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

Pea and mint velouté VG

Lemon oil, sourdough crumb
wheat, sulphates, celery

Venison and roasted red pepper bon bon's

Sweetcorn and white wine sauce
wheat, egg, milk, sulphates, celery

Nettlebed Cheese and mushroom risotto V

Tarragon and hazelnut oil
milk, sulphates, celery, mustard, nuts

Pan seared scallops

Cauliflower, pork belly and apple
sulphates, molluscs, celery, nuts
£5 supplement

Crab croquette

Chilli and lemon mayonnaise
wheat, egg, milk, crustaceans, sulphates, celery

Roasted Asparagus VG GF

Sundried tomato pesto with basil hummus
sesame, sulphates, celery

Charred leeks with Romesco sauce VG

Almonds, smoked paprika and spring herbs
sulphates, celery, nuts, wheat

Smoked salmon

Gin cured cucumber with watercress and ginger dressing with sourdough toast
wheat, fish, 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 main and one vegetarian main for your whole party from the following...

Braised venison shank

Spring onion mash, roasted root vegetables and red wine jus
wheat, egg, milk, sulphates, celery
£5 supplement

Halloumi and local honey baked in filo V

chill jam, roasted cauliflower
wheat, egg, milk, sulphates, celery

Pan roasted sea trout

fricassee of spring greens, crushed Jersey royals, beurre blanc
fish, milk, sulphates, celery
£5 supplement

Duo of duck

Breast of spiced duck, confit leg bon bon, potato fondant, creamed spinach carrot puree and duck jus
mustard, milk, sulphates, celery
£5 supplement

Roast spring lamb rump

Leek & potato gratin, charred tenderstem, mint pesto and rosemary jus
milk, sulphates, celery
£5 supplement

Tomato and shallot tarte tatin V

roasted baby courgettes and red pepper sauce and chive creme fraiche
wheat, sulphates, celery, milk

Spiced chickpea cakes VG GF

coconut yogurt, sweet potato and coriander dressing
sulphates, celery

Chicken Kiev

wild garlic butter, watercress pesto, tarragon mash and chicken gravy
wheat, egg, milk, sulphates, celery

Chef's choice main course

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

Dessert selection

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

Vanilla Panna Cotta

Rhubarb compote, ginger and white chocolate crumb
milk, wheat, eggs, nuts, soya

Nettlebed Cheese V

plum and apple chutney and fruit cake
milk, wheat, mustard, sulphates, eggs

White chocolate & blueberry blondie V

clotted cream ice cream
milk, wheat, eggs, nuts, soya

Treacle and ginger tart V

orange Chantilly cream
milk, wheat, eggs, nuts, soya

Rhubarb trifle V

rum soaked fingers and toasted almonds
milk, wheat, eggs, nuts, soya

Tiramisu V

soaked with locally sourced coffee
milk, wheat, eggs, nuts, soya, sulphates

Pistachio crème brûlée V

homemade shortbread biscuit
milk, wheat, eggs, nuts,

Deconstructed Rhubarb Eton mess tart V

Crushed meringue and crème patisserie
milk, wheat, eggs, nuts, soya

St Hilda's chocolate fudge orange brownie V

Honeycomb ice cream, raspberry coulis
milk, wheat, eggs, nuts, soya

Chef's choice dessert

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