Hospitality Menu
Breakfast

Mini Danish pastries - £1.70
Breakfast bap - £1.90
Buttered croissant with butter & preserves - £1.70
Pain au chocolate - £1.70
Fresh whole fruit - £0.50
Fresh fruit platter - £1.60
Natural yogurt pot with granola & fruit compote - £0.90
Beverages

Filter coffee, English breakfast tea & speciality tea - £1.15
Bottled still or sparkling water 1.5ltr - £1.50 per bottle
Bottled still or sparkling water 500ml - £0.75 per bottle
Cranberry, orange or apple juice - £0.70
Canned drinks - £0.75

All prices are per person unless otherwise stated.
Meeting Refreshments

Homemade chocolate chip cookie or shortbread biscuits - £0.55
(2 per person)

Bitesize cakes & traybakes - £1.45
(2 per person)

Homemade blueberry or white chocolate muffins - £1.55
Working Lunch
Choice of baguettes, wraps or sliced bread sandwiches

Choose from a variety of fillings:

- Mature cheddar cheese & sweet pickle
- Tuna mayonnaise & cucumber
- Bacon, lettuce & tomato
- Grilled chicken breast with mayonnaise
- Chargrilled red pepper with spinach pesto
- Egg mayonnaise with cress
- Honey baked ham with English mustard
- Soft Somerset brie with a red onion chutney
- Rare roasted topside of beef with horseradish cream
- Smoked salmon & dill crème fraîche

Served with crisps, seasonal fruit platter, still & sparkling bottled water & fruit Juice

One round per person - £4.80
One & a half rounds per person - £5.80

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Finger Buffet Selection

Skewers
Grilled vegetable with honey & thyme (v)
Chicken with a choice of the following flavours: Satay, tandoori, barbeque, sweet chilli or honey & mustard

Mini Yorkshire Pudding
Minted roast vegetables (v)
Topside of beef & horseradish cream
Cajun chicken & spring onion
Salmon, cream cheese & chives

Mini Tartlets
Broccoli & stilton (v)
Cheddar cheese & red onion (v)
Roasted vegetable & feta (v)
Smoked salmon & chives
Chicken & mushroom
Bacon & brie
Mature cheddar goujeres & chive cream (v)
Parmesan & black pepper scones (v)
Vegetable spring rolls with hoisin dip (v)
Tiger prawns with mango salsa
Omelette roll with sweet teriyaki duck & shredded spring onion
Smoked salmon roulade on crouton
Wholegrain mustard pork sausage roll

Each item above 2 pieces per portion - £1.30 per portion

Open sourdough sandwich with a selection of toppings:
Houmous with roasted vegetables (v)
Tuna mayonnaise & chive
Chicken & mango chutney

One round per person - £1.30
One & a half rounds per person - £1.95
Deli Sharing Boards
Choice of any platter or a selection from up to two platters

**The Cherwell Board**
Selection of charcuterie deli meats & hand carved cold cuts
Homemade fresh bread with butter, chutneys, pickles & olives, rapeseed oil & balsamic vinegar

**The Begbroke Board**
Warm & cold smoked salmon, peppered mackerel & prawns in Marie Rose sauce
Pickled shallots, tear & share herb focaccia with butter, saffron mayonnaise, horseradish crème & French vinaigrette

**The Farmhouse Board**
Oxford Blue, soft brie, marinated mozzarella balls & mature cheddar cheese
Sundried tomatoes, homemade fresh bread with butter, crackers, salted garlic butter, charred Mediterranean vegetables & marinated olives

Choose one of the salads or sides to enhance the deli
Crunchy vegetable couscous salad
Balsamic roasted vegetables with roquette
Coleslaw
House salad - cherry tomatoes, cucumber, shredded iceberg, radish & grated carrot with French dressing
Torn mozzarella, tomato, red onion & basil salad
Broccoli, cauliflower, cheddar cheese & red onion salad
Whole wheat pasta salad with sun dried tomato pesto & crispy sage
Served with still & sparkling water 1.5ltr

£10.75 per person
Homemade Soup & Chunky Bread

Hearty homemade soup of the day with bread & butter

Soup to be confirmed on order

£1.90 per person
Desserts

Triple chocolate brownie square with chantilly cream
Fruit scone with strawberry jam & clotted cream
Lemon drizzle loaf slice
Apple & sultana turnover
Vanilla cupcake with cream cheese frosting
Raspberry & white chocolate eclairs

£1.55 per portion
Our standard menu aims to offer you reasonable flexibility of choice - it is not exhaustive. If your requirements are outside the scope detailed here, do get in touch and ask us about it.

Please advise us on booking of any special dietary requirements.

Whilst we make every effort to accommodate your requirements, menu lines may be subject to change in response to notice period & availability.

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