



OXFORD BELFRY
HOTEL & SPA
—
THE QHOTELS COLLECTION

Banqueting Menu

3 Course Set Menu

Starters:

Roasted Red Pepper and Tomato Soup, Balsamic glaze and herb croutons (V)(GF)

Mushroom Soup, Tarragon & Truffle Oil (VE, GF)

Carrot, red Lentil & Coriander Soup, Cumin Spiced Oil (VE, GF)

Leek and Potato Soup, Herb Pesto and Chives (VE, GF)

Whipped Goats Cheese Mousse, Beetroot carpaccio and rye bread sticks (V)(GFA)

Vegetable Terrine, Feta, Olives, Balsamic Onions, Herb Pesto & Truffle Croute (VE, GFA)
£1.00 supplement per person

Baba Ghanoush Mousse, Feta, Balsamic Onions, Beetroot & Pomegranate Dressing (VE, GF)

*Mozzarella & Beetroot Salad, Sunflower Seeds, Herb Oil,
Beetroot & Pomegranate Dressing (V, GF)*

Prawn & Avocado Cocktail, Bloody Mary Mayonnaise, Mixed Salad and Sourdough Crisp (GFA)
£2.00 supplement per person

Smoked Mackerel Fillet, Potato, Beetroot & Horseradish Salad (GF)

Smoked Orange & Fennel Trout, Chive Crème Fraiche, Watercress, Charred Lemon & Rye Crisp (GFA)
£4.00 supplement per person

Coronation Chicken Terrine, Cucumber Raita, Crushed Poppadom & Toasted Naan Bread (GFA)
£2.00 supplement per person

Pressed Ham Hock Terrine, Piccalilli and sourdough bread (GFA)

Chicken Liver Terrine, Toasted brioche and onion chutney (GFA)

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£5.00 supplement per person for a choice menu.

Please choose a maximum of 3 choices per course to include a vegetarian option.



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Banqueting Menu Continued

Main Course:

*Curried Potato & Soya Bean Tart, Chickpea & Lentil Dahl, Tomato & Coriander Sauce (VE, GF)
£2.00 supplement per person*

*Pumpkin & Sage Tortellini, Toasted Pumpkin Seeds,
Hard Cheese Shavings, Crispy Sage & Onion (VE)*

*Parsnip & Butternut Squash Wellington, Sweet Potato Fondant,
Braised Leeks & Grain Mustard Sauce (VE) £3.00 supplement per person*

Mediterranean Roasted Vegetable Gnocchi, Tomato & Coriander Sauce (VE, GFA)

*Roasted Cod Loin, Spring Onion Mash, Tender Stem Broccoli, Prawn & Pea Sauce (GF)
£4.00 supplement per person*

*Grilled Seabass Fillet, Sundried Tomato & Roasted Vegetable Cous-Cous,
Chargrilled Courgette, Salsa Verde £3.00 supplement per person*

Hake Fillet, Tomato Orzo, Mediterranean Vegetables, Red Pepper Sauce

Roast Salmon, Grilled Mediterranean Vegetables and Roasted New Potatoes (GF)

*24Hr Braised Beef Chive Mash, Honey Glazed Vegetables & Red Wine Jus (GF)
£1.00 supplement per person*

*Roast Fillet of Beef, Truffled Potato Dauphinoise, Beef Dripping Roasted Carrot,
Tender Stem Broccoli, Madeira sauce (GF) £18.00 supplement per person*

Braised Pork Belly, Wholegrain mustard mash, roasted root vegetables, green beans, thyme sauce (GF)

Breast of Chicken Garlic Dauphinoise Potatoes, Confit Carrot & Thyme Jus (GF)

*Braised Shoulder of Lamb, Tender Stem Broccoli, Garlic Potato Purée,
Crispy Onion, Red Wine & Rosemary £9.00 supplement per person*

*Roasted Confit Duck, Dauphinoise potatoes, confit carrot and ginger jus (GF)
£5.00 supplement per person*



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Banqueting Menu Continued

Desserts:

Apple & Raspberry Crumble, Raspberry Coulis & Vanilla Ice Cream (VE, GF)

Chocolate Fondant, Vanilla Ice Cream (V, GFA)

Sticky Toffee Pudding, Caramel sauce & vanilla ice cream (V, GF)

Biscoff Cheesecake, Caramel Sauce & Honeycomb Ice Cream - £1.00 supplement per person

*White Chocolate & Raspberry Cheesecake,
Fresh Raspberries & White Chocolate Pearls (V) £2.00 supplement per person*

Chocolate Brownie, Toffee Sauce (V, GF)

Raspberry Bakewell & Clotted Cream (V)

Clementine Tart, Dark Chocolate Sauce & Orange Sorbet (V)

*Caramel Custard Tart, Toffee Sauce & Salted Caramel Ice Cream (V)
£1.00 supplement per person*

*Lemon Meringue Tart & Raspberry Compote (V)
£1.00 supplement per person*

Mango and Passionfruit Mousse, Toasted Coconut & Pineapple Salsa (V, GF)

Vanilla Crème Brulée, Berry Compote & All Butter Shortbread (V, GFA)

Vanilla Panna Cotta, Cherry Compote, Crushed Meringue (V, GF)

White Chocolate Mousse, Toasted Coconut & Passion Fruit Syrup (V)(GF)

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Tea & Coffee serving station after dinner

