



ST ALDATES TAVERN



Events Pack

Your Event at St Aldates Tavern

Located in the heart of Oxford City Centre and just a stone's throw away from the high street, St Aldate's Tavern is ideally situated for your gathering.

From parties to meetings, lunch conferences to sit down meals and just a good old-fashioned knees up, we're happy to work with you to curate your perfect event for any occasion.

Get in touch with our team and let us know how we can help create a day to remember!





The Blue Room

up to 35 seated | 60 standing

The Blue Room comes complete with its own private bar, facilities and sound system and is the ideal space to host an event.

FACILITIES





Sample Set Menu

2 course £20 / 3 course £25

STARTER

Roasted butternut squash & thyme soup, toasted sunflower seeds, parsley & tomato salsa (pb) (gif)

Hot smoked salmon, celeriac & watercress with aioli & garlic croutons

Chicken satay skewers, Indonesian slaw & toasted peanuts (gif)

MAIN

Miso roasted aubergine, Israeli couscous, seaweed & sesame salad (pb)

Pan fried hake, sauteed spinach, rosti potato, tomato & curry cream sauce (gif)

Chargrilled bavette steak, chips, tarragon & green peppercorn butter, grilled tomato & watercress (gif)

PUDDING

Baked summer stone fruit, vanilla ice cream & oat crumble (pb)

Chocolate fondant, vanilla ice cream & red fruit coulis (pb)

Eton Mess, fresh seasonal fruits, vanilla Chantilly & raspberry sauce (v) (gif)

V = Vegetarian PB = Plant based GIF = Gluten ingredients free

If you have specific dietary requirements or require allergy information, please ask your server. Please be aware that food containing allergens are prepared and cooked in our kitchen.



Buffet Menu

£25 per head (minimum of 15 persons)

Hummus, baba ghanoush & tzatziki, crudites & flat bread (pb)

Spicy cauliflower wings, sesame seeds, yoghurt
& pomegranate dip (pb) (gif)

Smoked salmon blinis with cream cheese and chives

Cocktail sausages with honey & mustard

Sweet potato & basil falafel (pb) (gif)

Buttermilk fried chicken thigh, sweetcorn succotash
& pickled green chillies (gif)

Chickpea, squash & lemongrass Thai curry (pb)

Pilaf rice (pb) (gif)

New potatoes, parsley & garlic (pb) (gif)

Celeriac, carrot, white cabbage & coriander slaw (pb) (gif)

Dressed leaves with agave & mustard dressing (pb) (gif)

Apple & fruits of the forest crumble with custard (v)

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Canapes Menu

3 for £10pp | 5 for £15pp

COLD

Smoked salmon, cream cheese & chive roulade with cucumber (gif)

Local crab with curried mayonnaise, baby gem, apple & dill (gif)

Seasonal oyster with shallot vinaigrette mignonette (gif)

Duck confit, roasted fig & honey on toast

Chicken Caesar, shredded baby gem, Parmesan crisp

Sun blushed tomato, olive & marjoram bruschetta (pb)

Cherry tomato filled with goats' cheese mousse & dukkha (v) (gif)

HOT

Rare roast beef, mini Yorkshire pudding, horseradish cream & watercress

Apple & black pudding sausage roll with a spiced apple & date ketchup

Scallop wrapped in bacon with a rosemary skewer (gif)

Crispy filo prawn & sweet chilli sauce

Seared Teriyaki salmon, sweet potato crisp & wasabi mayonnaise

Smoked tofu, spinach, sweet potato & chickpea "chorizo" sausage roll (pb)

Crispy cauliflower skewer with a Thai dressing (pb) (gif)

Norfolk dapple / Cheddar croquette with salsa verde (v)

SWEET

Seasonal local fruit tartlet, vanilla custard & lemon verbena (v)

Billionaire brownie bites, triple chocolate brownie topped with

salted caramel & white chocolate (v) (gif)

Strawberry, crushed hazelnut & dark chocolate skewer (pb) (gif)

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Terms & Conditions

Your events manager will run through details on deposit requirements, our cancellation policy and full terms.

MENUS AND PRE-ORDERING

Each member of your party must choose from one menu unless otherwise agreed. All pre-orders must be submitted via the booking form 7 working days prior to the event date.







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