

REWLEY HOUSE

Festive Menu

❧ — 2026 — ❧

Enjoy a beautifully crafted festive menu from our talented chefs, made with the finest seasonal ingredients. Perfect for celebrations with friends, family or colleagues.
Available for lunch and dinner for up to 130 guests.

FULL FESTIVE MENU

£42.00 PER PERSON

Includes your choice of starter, main and dessert.
Followed by tea/coffee served at the table.

SET MENU

£35.00 PER PERSON

Starter, main and dessert (see those marked with a ★).
Followed by tea/coffee served in the Common Room.

Please note: everyone in the same party must dine from the same menu.

FOR MORE INFORMATION AND TO BOOK

email Esther Olave at res-ctr@conted.ox.ac.uk
or call 01865 270362

Allergens and dietary guidance noted in italics.

Please let us know of any dietary requirements when booking.
V = Vegetarian, VG = Vegan, GF = Gluten-free, DF = Dairy-free

Rewley House, Oxford University,
1 Wellington Square, Oxford OX1 2JA

www.lifelong-learning.ox.ac.uk/festive-menu



★ **Roasted Jerusalem artichoke soup** ★

golden sage and onion crumbs, artichoke crisps
(GF, DF, VG, celery)

Duck liver parfait

Rewley House quince chutney, toasted brioche
(dairy, egg, celery, sulphites, wheat)

Rewley House hot smoked salmon

confit Pink Fir potato, grain mustard and caper salad,
pickled quail eggs, watercress
(GF, DF, fish, sulphites, mustard)



★ **Roast breast and leg of turkey** ★

lovage and apple stuffing, pancetta wrapped chipolata,
sherry and thyme jus, cranberry sauce
(celery, sulphites, wheat, egg, dairy)

Vadouvan spiced monkfish tail

cauliflower and coriander puree, lentil fritter, tamarind relish
(GF, DF, fish, celery, sulphites, mustard)

Slow cooked local venison shoulder

in red wine roasted celeriac, wild mushrooms, chestnuts
(GF, DF, celery, sulphites)

★ **Stuffed and roasted butternut squash** ★

chestnuts, wild mushrooms, cranberries, mushroom sauce
(GF, DF, VG, sulphites, soya, celery)

*All served with roast potatoes, maple roasted parsnips and seasonal vegetables
(GF, DF, VG)*



★ **Steamed spiced carrot and sultana pudding** ★

brandy custard
(V, dairy, egg, sulphites, wheat)

Homemade gingerbread ice cream

gingerbread biscuit
(V, dairy, egg, sulphites, wheat)

Dark chocolate cremaux

mulled wine poached pears
(GF, VG, sulphites, soya)

Oxfordshire artisan cheese selection

Rewley House quince chutney, grapes, celery, homemade crackers
(£3 supplement) (V, dairy, sulphites, wheat, celery)

