



GRADUATION '23

CELEBRATION MENU

Oxford Brookes University

Starters

Chargrilled Asparagus, Vegan Feta and Basil Pesto,
Herb Salad, Sumac Croutons

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Chicken and Leek Terrine, Seed Granola,
Chicory Jam, Brioche

Mains

Honey Glazed Duck, Potato Croquette, Carrot and Star Anise
Purée, Courgette, Five Spice Sauce

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Pan-fried Chalk Stream Farm Trout, Tomato,
Black Olive and Mascarpone Sauce,
Crushed New Potatoes, Basil Oil

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Mushroom and Lentil Wellington, Spring Green Fricassée,
Raw Mushroom and Garlic Salad

Dessert

Whipped Cream Cheese, Poached Strawberries,
Macadamia Shortbread

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Flourless Chocolate Cake, Cherry Sorbet, Chocolate Tuile

Two courses £22.50

Three courses £29

GATHER & GATHER