ST CROSS COLLEGE
UNIVERSITY OF OXFORD

Dinner

Tuesday 27 October 2026

Michaelmas Term | Week 03

Roasted butternut squash, whipped feta, walnuts & bitter leaves
(Vegan version available)

Roast chicken supreme, button mushrooms & onions, madeira jus, pommes dauphinoise, broccoli
or
Portabello mushroom risotto, baby spinach & broccoli, parsnip crisps *(VG)*

S'mores marshmallow & chocolate cookies

Tea and Coffee served in the Saugman Common Room

ST CROSS COLLEGE
UNIVERSITY OF OXFORD

Formal Dinner

Friday 30 October 2026

Michaelmas Term | Week 03

Smoked trout rillette, sourdough toast, grilled cucumber & crispy capers
or
Whipped smoked soya curd, roasted baby beets & orange salad *(VE)*

Seared duck breast, celeriac purée, pomme anna, blackberry Jus
or
Wild mushroom gnocchi, game chips, balsamic baby onions *(VE)*

Perl las, quince paste

Stewed plum puff pastry pie with ginger ice cream

Tea, coffee and chocolate served in the Saugman Common Room

The vegetarian option is for those that pre-request it at point of booking. All dietary requirements declared at the point of booking will be catered for.
Our menus may be subject to change due to supply chain pressures and seasonal impacts

ST CROSS COLLEGE
UNIVERSITY OF OXFORD

Dinner

Tuesday 3 November 2026

Michaelmas Term | Week 04

Cherry tomato bruschetta, roasted candy beet-root and crispy silken tofu, basil oil *(VG)*

Roasted aubergine, courgette & sweet potato tian, capers & pinenuts, saffron couscous, carrots & rainbow chard *(VG)*

Tropical fruit pavlova, blood orange sorbet, passionfruit, mango, pineapple, kiwi & pitaya *(VG)*

Tea and Coffee served in the Saugman Common Room

ST CROSS COLLEGE
UNIVERSITY OF OXFORD

Formal Dinner

Friday 6 November 2026

Michaelmas Term | Week 04

Beetroot cured smoked salmon, crème fraiche, chive, yuzu & soya dressing
or
Candied beetroot carpaccio, baby cress salad, chive, yuzu & soya dressing *(VG)*

Short rib of beef served with horseradish mash, watercress and caramelised shallot, roast carrots
or
Charred celeriac steak with herb gremolata, sweetcorn puree, caramelised shallot, garlic roast potato, & roast carrots *(VG)*

Lincolnshire Poacher, ale & onion chutney

Treacle tart with condensed milk ice cream
(Vegan version available)

Tea, coffee and chocolate served in the Saugman Common Room

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ST CROSS COLLEGE
UNIVERSITY OF OXFORD

Dinner

Tuesday 10 November 2026

Michaelmas Term | Week 05

Lamb keema patties, mint & coriander dressing
& tomato chutney
or
Vegetable pakoras, mint & coriander dressing
& tomato chutney *(VE)*

"Murgh Makhani" butter chicken, rice pilaff, spiced
cauliflower & spinach with an onion bhaji
or
Aubergine & lentil dahl, rice pilaff, spiced
cauliflower & spinach with an onion bhaji *(VE)*

Coconut barfi with pistachios
& mango sorbet

Tea and Coffee served in the
Saugman Common Room

ST CROSS COLLEGE
UNIVERSITY OF OXFORD

Formal Dinner

Friday 13 November 2026

Michaelmas Term | Week 05

Pigeon breast & black pudding salad
with blackberry dressing
or
Charred leek & chestnut salad with
blackberry dressing *(VG)*

Game Pie with rosemary & garlic mash,
charred savoy cabbage
or
Wild mushroom, with spinach & artichoke
pithivier, rosemary & garlic mash,
& charred savoy cabbage *(VG)*

Oxford Blue, prunes & pickled walnuts

Spotted dick & custard
(Vegan version available)

Tea, coffee and chocolate served in the
Saugman Common Room

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ST CROSS COLLEGE
UNIVERSITY OF OXFORD

Dinner

Tuesday 17 November 2026

Michaelmas Term | Week 06

Caramelised onion tart, winter leaves,
"Lithium" green olive & caper dressing

"Palladium" pork belly with thyme & cider jus,
colcannon mash & roasted heritage carrots
or
Confit fennel & king oyster mushroom with thyme jus,
colcannon mash & roasted heritage carrots *(VE)*

"Gold" Creme Catalana
(Vegan version available)

Tea and Coffee served in the
Saugman Common Room

ST CROSS COLLEGE
UNIVERSITY OF OXFORD

Formal Dinner

Friday 20 November 2026

Michaelmas Term | Week 06

Crab & leek tart, with dill creme fraiche
& charred radicchio
or
Chanterelle & leek tart with tarragon dressing
& charred radicchio *(VE)*

Roast saddle of lamb stuffed with apricots & pine
kernels, apricot & rosemary gel, pommes fondant &
braised red cabbage
or
Roasted celeriac & beetroot pithivier with apricots,
pine kernel & rosemary salsa verde, pommes fondant &
braised red cabbag *(VE)*

Montgomery cheddar, pear & walnuts

Brown sugar cheesecake & Earl Grey prunes
(Vegan version available)

Tea, coffee and chocolate served in the
Saugman Common Room

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ST CROSS COLLEGE
UNIVERSITY OF OXFORD

Dinner

Tuesday 24 November 2026

Michaelmas Term | Week 07

Cauliflower & chestnut soup *(VE)*

Smoked Bockwurst, lentil & bacon casserole,
with sauerkraut
or
Vegan Bockwurst, lentil & mushroom casserole,
with sauerkraut *(VE)*

Stollen pudding with chocolate sauce

Tea and Coffee served in the
Saugman Common Room

ST CROSS COLLEGE
UNIVERSITY OF OXFORD

Oxmas Dinner

Wednesday 25 November 2026

Michaelmas Term | Week 07

Smoked salmon terrine, lemon mousse,
sourdough toast & crispy capers
or
Jerusalem artichoke soup *(VE)*

Roast turkey, chestnut stuffing, pigs in blankets,
roasted carrots, Brussel sprouts & roast potatoes
or
Butternut squash, spinach & chestnut mushroom
wellington, roasted carrots, brussel sprouts
& roast potatoes *(VE)*

Christmas pudding with brandy sauce

Tea and coffee & mince pies
served in the Saugman Common Room

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ST CROSS COLLEGE
UNIVERSITY OF OXFORD

Formal Dinner

Friday 27 November 2026

Michaelmas Term | Week 07

Cullen Skink, traditional potato & parsley soup
with smoked haddock
(Vegan version available)

Braised Jacob's ladder beef with
rumbledethumps & neeps
or
Vegetable haggis with
rumbledethumps & neeps *(VG)*

Isle of Mull cheddar, onion marmalade
& oatcakes

Ecclefechan tart, ginger &
black treacle cream

Tea, coffee and chocolate served in the
Saugman Common Room

ST CROSS COLLEGE
UNIVERSITY OF OXFORD

Christmas Dinner

Tuesday 1 & Fri 4 December 2026

Michaelmas Term | Week 08

Smoked salmon terrine, lemon mousse,
sourdough toast & crispy capers
or
Jerusalem artichoke soup *(VE)*

Roast turkey, chestnut stuffing, pigs in blankets,
roasted carrots, Brussel sprouts & roast potatoes
or
Butternut squash, spinach & chestnut mushroom
wellington, roasted carrots, brussel sprouts
& roast potatoes *(VE)*

Christmas pudding with brandy sauce

Tea and coffee & mince pies
served in the Saugman Common Room

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