At St Anne’s College we are doing what we can to look after the environment. This means menus mindful of sustainability that include seasonal, locally sourced food and plant based options:

Our ‘Chefs seasonal market menu’ lets you enjoy a menu created by our chefs considering what’s seasonally available on the market at the exact point of your booking.

Our ‘Vegan menu’ offers a mainly plant based menu not only for anyone who chooses to eat vegan but for anyone looking to cut down on meat intake and production.

Our ‘Non vegan’ menus have a selection of menus inclusive of meat, fish and dairy products mindful of what is in season between the months of June to September.

CHEFS SEASONAL MARKET MENU.

Tailored for the date of your booking, a three course menu created by our chefs, mindful of sustainable foods inclusive of seasonal produce available on the market at the time of your booking.

VEGAN MENU.

Cured celeriac, confit fennel, vegan feta stuffed courgette flower.

Harissa roasted aubergine, buck wheat tabbouleh, coconut yogurt.

Compressed British strawberries, almond milk panna cotta, toasted barley praline.

NON VEGAN MENUS.

Ham hock terrine & torched peach.
(v) Filo wrapped feta & torched peaches.

Plaice, cured celeriac, roast chicken butter sauce, braised gem lettuce.
(v) Herb crusted cauliflower, cured celeriac, tarragon butter sauce, braised gem lettuce.

Summer pudding, berry compote, clotted cream ice cream.

(v) Salmorejo (Andalusian chilled tomato & bread soup)

Chargrilled chicken, chorizo crumb, padron peppers, white bean puree.
(v) Bread crumbed aubergine, black olive crumb, padron peppers, white bean puree.

Baked chocolate ganache, British strawberries, Chantilly
(v) Panko fried beef steak, tomato, labneh, pickled radish, fried pitta, torched gem lettuce, rose harissa dressing, sumac

Lamb rump, miso & roast garlic butter, polenta, sautéed local greens.
(v) Spinach tart, miso & roast garlic butter, polenta, sautéed local greens.

Vanilla panna cotta, British raspberries, toasted barley praline.

The organiser to select one starter, one main course, one vegetarian main course and one dessert from the above options.

Dietary options are available only to those who have requested them in advance. Cheeses may be unpasteurised. Genetically modified food is excluded. Some menu items contain allergenic ingredients such as nuts.

There is a small risk that traces of these may be in other dishes or foods. If you have such an allergy, or other dietary need, your help is requested: please consult the Duty Hall Supervisor.