

## ***A Stunning Venue in the Heart of Oxford for a Range of Functions***

The Ashmolean Café opened in February 1996, and provides a welcome place of refreshment to those browsing through the Museum's collections, or visiting Oxford's city centre.

The café, with its combination of modern and classical architecture is a unique venue for a range of evening events - canapé receptions for up to 200 guests or buffets and formal dinners for up to 100 people.

We are happy to arrange functions for all occasions, from wedding ceremonies and receptions to christening parties, corporate events to Christmas celebrations.

The Ashmolean Museum also has a comfortable and well equipped new lecture theatre which can be used either in conjunction with the café in the evening, or as a stand alone venue for meetings and presentations during the day.

We can provide catering tailored to the precise needs of each client. There are no fixed packages since we prefer to identify your needs and come up with a unique menu to satisfy your function requirements.

### ***About digby trout Restaurants***

We are a contract caterer chosen by the University of Oxford to operate the Ashmolean Museum's café and function facilities. We have a wide range of experience in the provision of functions, from royal receptions at Kensington Palace, Osborne House and Hampton Court Place to wedding receptions at St. John's, Smith Square. We also operate cafés and restaurants at the Science Museum, Sadlers Wells Theatre, Edinburgh Castle, the Natural History museum, the Barbican, the Tower of London and many other places of public interest. Our food philosophy is simple -

#### ***Our Promise***

***digby trout Restaurants guarantee that all our food is cooked on site and that we use the finest quality ingredients.***

***Our belief in the freshness and excellence of our food guarantees our customers the best food available.***

If you are interested in discussing the possibility of organising a party or function in the Ashmolean Café please contact **Ashleigh Eaton or Sophie Bennett** on **01865 288183** (phone or fax) or email [ashmolean@digbytrout.co.uk](mailto:ashmolean@digbytrout.co.uk)

# Booking A Function At The Ashmolean Cafe

## *Some Questions Answered*

### **Staffing**

Our function prices include chef and management costs, there will be additional charges made for waiters and bar staff.

### **Hire Charges**

The hire charge for the Café space is £500. Please contact our Events Officer, Paula Falck, on 01865 288299 for hire charges of the galleries.

### **Flowers and Decoration**

We will be happy to arrange flowers and decorations to suit your particular requirements.

### **Smoking**

The Ashmolean Museum contains a unique collection of art and antiquities, the cafe and lecture theatres are therefore no-smoking areas.

### **Terms of Business**

Our terms of business will be included with every quote. In addition, we require the payment of a deposit on confirmation of your booking.

### **VAT**

All prices exclude VAT.

# **The Ashmolean Café**

## **Function Menus**

**February 2008**

# Canapés

***Canapés are ideal for evening or lunchtime receptions***

*Smoked mackerel and horseradish on rye bread*

*Crab and lemon tart*

*Rare roast beef with capers*

*Goat cheese and parma ham bruschetta*

*Chicken satay, with sweet chilli dip*

*Carrot and coriander fritter*

*Sausages with honey mustard and soy*

*King prawn, chilli and coriander*

*Parmesan biscuit, brie and mango chutney*

*Greek salad tart*

*Pear Frangipane*

*Chocolate brownie*

***Choose seven items for £10.50***

***Choose nine items for £13.50***

***A selection of small sandwiches can be added for £2.50 per head.***

***All prices exclude VAT***

## ***Function Menus***

**These menus are designed to give you an indication of the packages available for daytime café or lecture theatre functions.**

### **Tea/Coffee**

English breakfast tea/Colombian filter coffee	£1.70 per head
English breakfast tea/Colombian filter coffee served with biscuits	£2.10 per head
English breakfast tea/Colombian filter coffee served with a selection of home made cakes	£4.75per head

### **Breakfast Menus**

#### **Continental breakfast**

Tea, coffee, orange juice, apple juice, a selection of Danish, croissants and jam.  
**£7.00 per head**

#### **Organic breakfast**

Fairtrade tea and coffee, organic milk, organic muesli, mineral water, freshly squeezed orange juice, organic yogurt and organic fruit.  
**£8.50 per head**

#### **Energy breakfast**

Bottomless coffee, Pepsi, bacon rolls and chocolate biscuits.  
**£8.00 per head**

**All our chicken is free range, beef and lamb are local and it is grass fed. Where ever possible we source our vegetables locally.**

### **Cold Lunch and Buffet Menus**

*These menus are designed for lunch or evening events when a formal sit-down meal is not appropriate*

#### **Menu A £10.50 per head**

*A selection of sandwiches including:*

*Tuna and roast vegetables, Coronation chicken, Tomato mozzarella and rocket*

*Chocolate brownies and homemade flapjack*

*Tea or Coffee*

#### **Menu B £12.50 per head**

*As above, with the addition of a slice of savoury tart served with green salad*

#### **Menu C £15.00 per head**

*Choose two from the following:*

*Onion and gruyere*

*Chicken and pesto salad with new potatoes*

*Salmon niçoise*

*Roasted vegetable pasta salad*

*(Main courses are served with green salad and a selection of breads)*

*Pear frangipane tart  
with clotted cream*

*Tea or Coffee*

**All prices exclude VAT**

**Menu D**  
**£16.50 per head**

*Rare roast beef with horseradish coleslaw*  
*Smoked salmon and cream cheese bruschetta*  
*Prawn courgette and tomato pasta*  
*New potatoes and green beans with pesto dressing*  
*A selection of speciality breads*

*Choose two from the following selection:*

*Pear frangipane tart*  
*Fresh fruit platter*  
*Chocolate brownie*

*Tea or Coffee*

*Additional vegetarian alternatives are available on request*

***All prices exclude VAT***

## ***Dinner Menus***

These menus are designed to give you an indication of our style of food.  
*Please note menus can be tailored to suit any occasion.*

### **Menu A** **£27.95 per head**

*Tomato and Taleggio tart with pesto*

*Sea Bass, pea puree with hollandaise,  
lyonnaise potatoes*

*Pear ginger and apple crumble*

*Coffee and chocolates*

### **£30.95per head**

*Soy and ginger salmon, with chilli salad*

*Free range chicken breast, bacon,  
lettuce and peas, lyonnaise potatoes*

*Prune and Armagnac tart,  
crème anglaise*

*Coffee and chocolates*

### **Menu C** **£33.95 per head**

*Sea bass on a potato pancake, warm cucumber  
and hollandaise*

*Roast loin of Oxfordshire lamb, cauliflower and Parmesan puree,  
lyonnaise potatoes*

*Pear and chocolate tart,  
orange custard*

*Coffee and chocolates*

*Additional vegetarian alternatives are available on request*

***All prices exclude VAT***

***Special Occasion Dinner***

***£48.95 per head***

*Champagne cocktail*

*Sea bass on a potato pancake, warm cucumber  
and hollandaise*

*Tomato, orange and basil soup  
with speciality breads*

*Roast loin of Oxfordshire lamb, cauliflower and Parmesan puree,  
lyonnaise potatoes*

*Pear and chocolate tart,  
orange custard*

*A selection of British cheese, oatcakes  
and chutney*

*Petit fours and coffee*

*Additional vegetarian alternatives are available on request*

***All prices exclude VAT***

### **Grazing Bowls**

An elegant buffet option, we recommend you choose five bowls plus desert as a dinner option. Each dish is served complete in its own bowl, one per person. Choose from:

#### **Main Dishes**

*Salmon, soy sauce and ginger with rice*

*Tuna Niçoise*

*Thai green chicken curry with rice*

*Roasted vegetables with balsamic dressing*

*Sausages, potatoes and onion gravy*

*Goats cheese and mixed beans with walnut dressing*

*Buffalo mozzarella, pasta and cherry tomatoes*

*Moroccan lamb with cous cous*

*Beef, rocket and Parmesan*

*Mushroom Fusilli*

**£3.50 per dish**

#### **Puddings**

All served with clotted cream or custard

*Raspberry frangipane*

*Pear frangipane*

*Rhubarb Crumble*

*Apple Crumble*

*Chocolate Brownie*

**£3.50 per dish**

***All prices exclude VAT***

## **Hot Buffet**

*Thai Green Chicken Curry*

*Pork and leek sausages with balsamic onions*

*Roast vegetable ratatouille*

*Basmati Rice*

*Chocolate Brownie  
with crème anglaise*

**£19.50 per head**

### **Alternative dishes according to season:**

*Mozzarella di buffala wrapped in prosciutto di parma  
Ricotta and basil tart, mixed leaves  
Roasted pepper with tuna and capers  
Asparagus and new potato salad*

*Free range chicken supreme, wild mushroom cream sauce  
Cod and salmon fishcakes with pea puree  
Melanzane alla parmigiana  
Cold poached salmon, watercress salad with dill dressing  
Stuffed field mushroom  
Moroccan lamb  
Rare roast beef with horseradish cream  
Red pepper filled with chicken breast and fresh pesto  
Roast loin of lamb with Mediterranean vegetables and onion sauce*

*Tarte citron  
Fresh strawberries, homemade shortbread and clotted cream  
Rhubarb crumble  
Tunisian orange and almond cake  
Individual lemon cake*

**All prices exclude VAT**

## Drinks List

### White Wine

**Côte à Côte Blanc 2006** Bright yellow in colour, this wine has an intense fragrance and taste of peach and vanilla. £13.50

**Libertad Chenin Blanc/Chardonnay 2006** Full of ripe tropical fruit aromas, this wine is clean and crisp with a slight taste of honey. £14.05

**La Serre, Sauvignon Blanc 2006** Dominated by lemon, pear and wild herb aromas, this wine has a lively and tangy palate. £15.25

**Viognier, Ceps du sud 2005** A delightful spicy, peachy and floral nose with a long and delicate finish on the palate. £16.95

**Minini Pinot Grigio delle Venezie 2006** This wine has a fresh and slightly grassy smell, with hints of green apple and lemon. £18.50

**Michel Laroche, Chardonnay/Terret 2006** This wine is bone dry. It has a delicate blend of nuts and apples with the distinct creamy character of Chardonnay. £18.95

**Preece Chardonnay Victoria 2006** A lively palate of peach and lime flavours, this wine is complimented by a touch of vanilla and coconut. £24.00

**Alois Lageder Pinot Bianco 2006** Light to medium bodied with a fresh finish. This Pinot Bianco has a very fine, fruity aroma and grapey flavour. £27.95

**Domaine de la Chezette Sancerre 2005** Very pale in colour, this wine has notes of crisp gooseberry and lemon with cut grass. £32.95

### Rose wine

**La Serre, Syrah 2006** Deepish pink in colour, this wine has good strawberry flavours and a smokey aroma. Fresh and bright £15.25

## Red Wine

**Côte à Côte Rouge 2005** Deep garnet in colour with a fruity nose mixed with peppery spices and vanilla fragrance. £13.50

**Libertad Malbec Shiraz 2006** With an aroma of ripe cherries and pepper, this wine has a soft palate of brambles and spices. £14.05

**La Serre, Merlot 2006** Young, juicy and full of soft, easy-going plum and blackberry fruit. £15.25

**Boland Pinotage Cinsault 2006** With warm red cherry fruit flavours, this wine is soft with an earthy structure. £16.50

**Michel Laroche, Merlot/Grenache 2006** Both grapes contribute to a soft taste but with a deep southern character. This has a mellow structure with a chocolatey plum smell and a touch of pepper. £18.50

**Castillo di Clavijo, Rioja Crianza 2003** This smoky wine has a smell of black cherries and vanilla which leads to a taste of fruits of the forest. £20.50

**Côtes du Rhone 'Belleruche', M Chapoutier 2005** This Southern Rhone has a warming and fruity personality. Aromas of morello cherries, strawberries and spice make this wine juicy and easy-going. £24.95

**Graham Beck Shiraz 2003** With a juicy acidity and heaps of spice, this wine has a rich and concentrated flavour of mulberry and blackberry fruit. £27.25

**Château d'Archange, Graves 2003** Deep ruby in colour, this wine is full-bodied, round and smooth. The flavour has hints of blackcurrant and green pepper. £32.25

## Sparkling Wine and Champagne

**Deakin Estate Brut NV** Pale straw in colour, this has a fresh and delicate aroma of melon and baked apples with yeasty, biscuit characters. Refreshingly crisp. £22.95

**The Preece Brut NV** A soft and creamy palate. This has aromas of toast and honey with hints of sweet brioche and white flowers. £28.95

**Graham Beck Brut NV** Rich, creamy and fresh. This sparkling wine has an elegant aroma of ripe fruit and light yeast. £30.95

**De Nauroy Brut NV** Perfect as an aperitif with its fine mousse and delicate palate. £37.95

**Chapel Down Brut NV (English)** Pale lemon in £40.95

colour, this wine is lightly aromatic and nutty with apple flavours. Distinctly English.

**Nicholas Feuillatte Brut Réserve Particulière**

**NV** There is an aroma of flowers and fruits such as apples and pears, with a hint of almonds and hazelnuts. This wine is crisp with a soft finish.

£49.95

**Laurent Perrier Brut NV** This wine has a fine golden colour and a citrus bouquet, it finishes with a slight yeastiness and biscuit flavours.

£69.95

**Minerals**

Mineral Water 1L

£2.75

Orange Juice 1L

£2.75

Apple Juice 1L

£2.75

Elderflower cordial and sparkling water 1L

£2.75

Spirit and mixers

£3.00

A pay bar is available on request during functions, serving all of the above and simple spirits and mixers. Please enquire as to the availability of any other drinks you may require not listed above and we will endeavour to meet your needs.

Should you wish to do so you may provide your own wine or Champagne for a corkage charge of £6.00 per bottle of wine and £8.50 per bottle of sparkling wine or Champagne.

## ***Terms and Conditions for the Provision of Functions and Events***

### **1. Quotations**

This written quotations is valid for three months from the date of quotation, and all prices are subject to VAT at the current rate.

### **2. Confirmation**

The Client will confirm the booking of the event by signing and returning a copy of the Terms and Conditions together with a copy of the agreed quotation for the event.

### **3. Final Numbers**

The Client must confirm the final numbers of people for the booking at least one week before the date of the booking unless otherwise agreed.

### **4. Deposit**

digby trout Restaurants will inform the Client of the deposit required for the event and such deposit is payable on signing and returning these terms and conditions. If the event is cancelled by the Client on or less than seven working days before the date of the event the deposit will not be refunded.

### **5. Payment**

digby trout Restaurants will invoice the Client for the services and payment for the event is payable no later than 21 days after the date of the invoice. Thereafter interest will be payable on amounts unpaid at the rate of 6% per month.

### **6. Costs**

Any quotation, menu prices, staff costs and equipment costs are based on costs at the time of the quotation and take account of the specific numbers of guests at the event. As such the Client accepts that the prices are subject to alteration depending on the final number of guests that actually attend the event or the number of guests who were confirmed as attending when the client confirmed the numbers attending as per clause 3 above whichever is greater. Whilst every effort is made to supply the items requested by the Client, digby trout Restaurants reserve the right to make appropriate price changes and/or substitutions due to market fluctuations and seasonal availability.

### **7. Beverages**

The quotation may include price lists for wines and soft drinks, but such items are charged on the basis of consumption. Some wine vintages may change. digby trout Restaurants will make reasonable efforts to inform the Client of these changes.

**8. Force Majeure**

No liability is accepted for failure of performance due to strike, lock out, hostilities or any other circumstances beyond the control of digby trout Restaurants.

**9. Loss and Damage**

Any articles that guests leave on the premises or with staff of digby trout Restaurants are left entirely at the owner’s risk and digby trout Restaurants accepts no liability in respect of the loss or damage of such articles

Save as provided for by statute, digby trout Restaurant’s full liability for any loss or damage sustained by the Client whether caused by an breach of these conditions or misrepresentations or the negligence of digby trout Restaurants shall be limited to the amount of the quotation, and digby trout Restaurants shall not be liable for any consequential, economic, indirect loss (including loss of profits) suffered by the Client arising there from.

The customer shall be deemed responsible for the conduct of guests and any support suppliers appointed by the customer. The Client will ensure that no damage is caused to any property owned by digby trout Restaurants including the building, its fittings and fixtures, and agrees to pay digby trout Restaurants for such cost of repair or replacement as digby trout Restaurants in its absolute discretion considers appropriate.

The Client acknowledges that if the Owners property is wilfully or negligently damaged, by any of the guests, the repair and / or replacement costs will be payable by the Client and the Client will indemnify digby trout Restaurants accordingly.

**10. Your event**

Event Date:

Event Timings:

The Owners:

The Client:

Signed for and on behalf of the Client:

Dated:

.....

