

# OXFORD BROOKES GRADUATION

## 2022 FOOD & DRINK MENU



## THE GRADUATION BAR

### THE FORUM

GROUND FLOOR JOHN HENRY BROOKES BUILDING

Open 9:00am – 7:00pm

#### Drinks Menu

- Prosecco bottle £20 / £6 by the glass
- Champagne bottle £40
- Bucks fizz £6
- House wine bottle £16 / £5 by the glass
- Beer £3.50 bottle
- Cider £4 bottle
- Soft drink selection 330ml can £1.75

## AFTERNOON TEA

### TAYLOR'S YARD

GROUND FLOOR JOHN HENRY BROOKES BUILDING

Open 12:00pm – 6:00pm

#### What's included

- Plain scone, cream, fruit conserve
- Lemon & poppyseed loaf or banana bread loaf cake
- Smoked salmon & cream cheese sandwich
- Free range egg sandwich
- Smoked ham & mustard sandwich
- Regular size English breakfast tea or filter coffee

**£10.00 per person**

*Add a celebratory glass of prosecco for £6 per person*

GRAB & GO  
**THE PICNIC**

# THE PICNIC BOX

A grab & go meal in a box for guests on the go, take it away and enjoy it anywhere!

Three boxes to choose from

- **Ploughman's** – Sausage roll, farmhouse ham, pickles, cheddar, allotment salad & crusty bread
- **Coast** – Smoked mackerel & pea tartlet, kohlrabi remoulade, cobb salad & sourdough bread
- **Foraged (Ve)** – Vegan sausage roll, wild mushroom tartlet, new potato salad & summer shreds

**Price per box £10.00**

Box serves two people, includes a 330ml canned drink or bottle of water. Sold in Café Central, located in The Forum, ground floor JHB building and Clerici café, ground floor Clerici building.

**Opening hours**

Café Central: 7:30am - 6:30pm Monday - Friday, 8:30am - 6.30pm Saturday

Café Clerici: 8:00am - 5.00pm Monday - Saturday

**Ve = Vegan**

CELEBRATE IN  
**TAYLOR'S YARD**



# TAYLOR'S YARD MENU

Treat your family to an indulgent experience in Taylor's Yard. Celebrate together with our special graduation set three or two course meal which ***includes a glass of prosecco*** or non-alcoholic alternative. **Open Monday – Saturday 12:00am – 6:00pm**

## STARTER

- Chicken parfait, sourdough toast, onion jam
- Basil & blush tomato arancini, wild garlic salsa verde, shoots (Ve)

## MAINS

- Braised beef, roasted carrots, calvero nero, butter potato, Jus
- Seared Hampshire trout, pea veloute, tortellini, parmesan crisp
- Harissa roast sweet potato, falafel, puree beets, seed Dukkah (Ve)

## DESSERT

- Warm banana bread, Caramel banana & condensed Milk
- Vegan & wheat free Brownie, smashed raspberries, coconut yogurt (Ve)

Two courses £22.50

Three courses £29.50

Individually priced: Starter £7, Mains £15, Dessert £6

**Ve = Vegan**