

# MENU AT MODERN ART OXFORD

£35pp

## Starters:

Chicory, toasted pecan nuts, pomegranate and orange salad  
(gf/vg/df)

Warm tender-stem broccoli, pea shoot and radish salad, and anchovy dressing  
(gf/df)

Heritage tomato & buffalo mozzarella, loveage pesto  
(v/gf)

Confit duck and black pudding, frisée leave salad  
(gf)

## Mains:

Spring pea risotto, Twineham Grange shavings, garlic & thyme oil  
(gf/v)

Fillet of bream, spring vegetables, tarragon, and grain mustard cream sauce  
(gf)

Sautéed Jerusalem artichoke, sun blushed tomatoes, black olives, red chard and  
butterbeans, gremolata  
(gf/df/vg)

Chicken supreme, bok choy and spinach, tomato & lime dressing  
(gf/df)

## Desserts:

Seasonal Eton mess, basil oil  
(GF)

Lemon tart with Chantilly cream and lemon curd

Chocolate cake, raspberry coulis  
(VG)

*All the dishes are handmade in our kitchen from scratch.  
We buy our meat and fish from carefully selected local producers,  
This ensures sustainability & welfare.  
Please do inform us if you have any allergies.*

# BRICK Canapés at Modern Art Oxford

**£2.50 per canapé**

<b>Cold Canapés</b>	<b>Hot Canapés</b>
Mackerel pate, Lilliput caper & microcoriander	Beetroot fritter, avocado pesto & peashoot (vg)
Courgette & feta fritter with radish & peashoot (vg)	Lamb kofta with tzatziki
Mushroom Duxelle on toast with peashoot (vg)	Sausage roll & mustard with baby red amaranth
Beetroot hummus on toast, crushed avocado with micro red basil (vg)	Sweet potato falafel with chutney (vg)

**£3 per canapé**

<b>Cold Canapés</b>	<b>Hot Canapés</b>
Trout mousse on baby cucumber with toasted sesame seeds	Goats cheese wrapped in grilled aubergine & cherry tomato salsa (v)
Babaganoush on toast, feta, pomegranate seed with micro basil (v)	Naked burger with seasonal relish (vg)
Ham hock terrine, caramelised red, onion and rocket	King prawn, sweet chilli & ginger, jam and microcoriander

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# BRICK Buffet for Modern Art Oxford

Buffet menu £21 per person

Pulled leg of lamb (gf)

Fillet of Salmon (gf)

Bavette steak (gf)

Vegetable and chickpea tagine (gf, vg)

Mint sauce

Tartare sauce

Beetroot hummus

Shallot sauce

Kale salad with beetroot, lentils, roasted leeks & tahini dressing (gf, vg)

Quinoa salad, cranberry, almonds, apple, spring onion & carrots (gf, vg)

Roast potatoes (gf, vg)

Mixed leaf salad (gf, vg)

Berry Eton mess (gf)

Chocolate “no cheese” cake (gf, vg)

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# Drinks at BRICK

White wine: 175ml/ bottle

- Al Sur, Spain £4.50/ £18  
*Viura/Sauvignon Blanc, Clean and intense bouquet with light hints of apple.*
- Almorando Pinot Grigio, Veneto, Italy £5.00/ £20  
*Fruity bouquet with subtle, fresh fragrance*
- Jean de la Roche, Loire, France £5.50/ £22  
*Sauvignon Blanc. Clean & crisp finish. Peach & lemon flavours*

Prosecco Terra Serena DOC Treviso, Veneto, Italy £27  
*Spumante extra dry. Lively. Scents of white flowers & golden apple. Fresh & elegant.*

Red wine:

- Inu, Maule Valley, Chile £4.75/ £19  
*Merlot. Black fruit & sweet toasted oak, well balanced & ripe tannins.*
- IGP Diurense, Douro, Portugal £5.25/ £21  
*Sustainably farmed grapes. Intense & live wine with fine tannins & blackberry notes.*
- Carelli 34°, Mendoza, Argentina £5.25/ £22.50  
*Malbec. Plums & cherries, full & round. Well balanced.*

Lager and Beer:

Hite Pale Lager, Korea 330ml £4.00  
Estrella Galicia, Spain 330ml £4.50  
Hooky Golden bitter, hoppy nose, malty palate. 500ml £5.00  
Weston Organic Cider Medium dry, sparkling. 500ml £5.00

The Usual Softies:

Coke, diet coke, ginger beer, flavoured San Pellegrino £2.50  
Eager Juices: Apple, pineapple, cranberry, orange £2.20

Homemade, delicious, seasonal, changeable

Elderflower, lemonade, Iced tea £3.50  
Strawberry, pineapple & mint Booster £4.00

For our long drinks we use Rives gin, Barcelo Rum, Torvarich! vodka

*If you are having a party, talk to us...*

*Not all those drinks are available but plenty more are.*

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# Group Booking Terms & Conditions

## 1. Terms

All the reservations at BRICK provisional or confirmed are made upon and are subject to the following terms and conditions and no variation thereof will be accepted unless agreed in writing

## 2. Interpretation

In these terms & conditions "BRICK" means Mangetout Oxford Ltd, and the "Client" means the person, firm or company making the reservation.

## 3. Confirmation & Payment

A written confirmation and payment in full of invoice will be required from the Client to guarantee a booking. Payment can be made by BACS (Mangetout Oxford LTD, Barclays Bank Plc, account number: 44034198, sort code: 40-35-34) or by credit card.

Unless otherwise agreed in writing by BRICK, payment of an event must be made in full 4 weeks before the event.

## 4. Cancellation

Once a booking has been confirmed in writing, if it is cancelled a flat fee of £500 will be retained.

## 5. Numbers

Confirmation of numbers for an event is required 2 weeks prior to the date of the function. The client will be charged on the basis of the number of guests. If confirmation is not given, the client will be charged for the number of guests stated in the most recent correspondence.

## 6. Menus & Winelist

Set menus only are available for all events to be agreed & confirmed prior to the event. All the menus are based on seasonal availability. The wine list is subject to price and vintage change throughout the year. BRICK does not accept food in the venue from external suppliers unless agreed prior to the event.

## 7. Minimum spend

There is a minimum spend of £400 required on bar events only. This amount must be paid in full prior to the event.

## 8. Flowers

Flowers are not provided for events but can be arranged at an additional charge.

## 9. Cakes

If you would like to serve a wedding, birthday, or celebration cake in addition to the dessert we are providing for you, we are happy to make space. There is a £2 per head\* charge for this service, which includes the provision of plates, serviettes and utensils.

By bringing your own cake, you accept responsibility for the risk posed to guests with allergies or intolerances. We cannot provide material for the repackaging of cake.

\*£3 per head if we are not providing the dessert for your event.

## 10. BRICK Premises

BRICK will dispose of any equipment that is left for more than 48 hours after the event without prior agreement. For legal and health & safety reasons staff are not permitted to carry heavy items on behalf of customers.