



The
Oxfordshire
GOLF • HOTEL • SPA



Christmas
— & NEW YEAR —



FESTIVE LUNCH

MONDAY 16TH NOVEMBER TO
WEDNESDAY 23TH DECEMBER

Festive Christmas lunch at The Oxfordshire is an ideal way to celebrate the festive season with family, friends or colleagues whilst enjoying the panoramic views of the surrounding countryside.

Traditional Three Course Lunch | Christmas Crackers | Party Packs | Themed Party Room

£25 per person

*Not available Christmas Day, Boxing Day or New Year's Day.

To make a reservation or for further information please contact The Oxfordshire on 01844 278 300 or email christmas@theoxfordshire.com

MENU

TO START

Cream of vine tomato soup, and basil croutons
(V)

Ham hock and pea terrine, watercress,
apple and ale chutney (GF)

Glazed goats cheese, rocket and beetroot salad
(V GF)

TO FOLLOW

Roasted paupiette of turkey breast with
cranberry stuffing, Roasted potato,
carrot and swede mash,
honey roasted parsnip,
Brussel sprouts
(GF)

Fillet of haddock, herbed crushed potatoes,
lemon hollandaise, carrot and swede mash,
honey roasted parsnip, Brussel sprouts
(GF)

Roasted butternut squash filled
with roasted vegetables, pesto dressing,
carrot and swede mash,
honey roasted parsnip,
Brussel sprouts
(VEGAN GF)

TO FINISH

Christmas pudding, brandy sauce

Caramelised Irish cream cheesecake

Chocolate and clementine truffle torte
(VEGAN GF)

Tea, coffee and mince pies



PRIVATE PARTY NIGHTS

On selected dates through the season, we're able to cater for private parties up to 180 guests. Design your night with our dedicated events team who are willing to create a bespoke package to suit you.

MONDAY NOVEMBER 23RD TO
SATURDAY JANUARY 9TH

Excludes Shared Party Nights.

Bespoke prices on request.

Party Packs and Christmas Crackers | Themed Party Room
Dancing until 1am | Two or Three Course Festive Dinner
Casino Tables | Photo Booth

£49 *per person*

Dress Code: Smart Casual

SPECIALLY REDUCED OVERNIGHT ACCOMMODATION RATES

From £99 per Executive Room including Breakfast.

**To make a reservation or for further information please contact The Oxfordshire on
01844 278 300 or email christmas@theoxfordshire.com**

MENU

TO START

Cream of vine tomato soup,
melted mozzarella and basil croute
(V)

Ham hock and pea terrine, watercress,
apple and ale chutney
(GF)

Glazed goats cheese, rocket and beetroot salad
(V GF)

TO FOLLOW

Roasted paupiette of turkey breast
with cranberry stuffing Roasted potato,
carrot and swede mash,
honey roasted parsnip,
Brussel sprouts
(GF)

Escalope of salmon, herbed crushed potatoes,
lemon hollandaise, carrot and swede mash,
honey roasted parsnip, Brussel sprouts
(GF)

Roasted butternut squash filled with
roasted vegetables, pesto dressing,
carrot and swede mash,
honey roasted parsnip,
Brussel sprouts
(VEGAN GF)

TO FINISH

Christmas pudding, brandy sauce

Caramelised Irish cream cheesecake

Chocolate and clementine truffle torte
(VEGAN GF)

Tea, coffee and mince pies



SHARED PARTY NIGHTS

Our shared party nights can accommodate up to 180 guests, dining on a festive menu specially designed by our Head Chef and dancing to our resident DJ.

AVAILABLE DATES

FRIDAY 4TH DECEMBER

FRIDAY 11TH DECEMBER

SATURDAY 5TH DECEMBER

SATURDAY 12TH DECEMBER

£49 *per person*

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MENU

TO START

Cream of vine tomato soup,
melted mozzarella and basil croute
(V)

Ham hock and pea terrine, watercress,
apple and ale chutney
(GF)

Glazed goats cheese, rocket and beetroot salad
(V GF)

TO FOLLOW

Roasted paupiette of turkey breast
with cranberry stuffing Roasted potato,
carrot and swede mash,
honey roasted parsnip,
Brussel sprouts
(GF)

Escalope of salmon, herbed crushed potatoes,
lemon hollandaise, carrot and swede mash,
honey roasted parsnip, Brussel sprouts
(GF)

Roasted butternut squash filled with
roasted vegetables, pesto dressing,
carrot and swede mash,
honey roasted parsnip,
Brussel sprouts
(VEGAN GF)

TO FINNISH

Christmas pudding, brandy sauce

Caramelised Irish cream cheesecake

Chocolate and clementine truffle torte
(VEGAN GF)

Tea, coffee and mince pies



CHRISTMAS DAY LUNCH

FRIDAY 25TH DECEMBER

Relax and celebrate Christmas Day in style this season with an indulgent four course menu specially designed by our Head Chef.

Arrive to a warm welcome with a Bucks Fizz in The Lakes Lounge Bar before enjoying your meal in The Oaks Restaurant.

£79 per adult | **£35** per child*
(Children 12 & under)

Sparkling Wine Canapés on arrival | Five Course Dinner

Sitting available every half hour from 12pm until 3.30pm.

Includes Christmas Crakers and Party Packs
Booking available on 25th December only.

Relax, enjoy and stay the night including accommodation in an Executive bedroom with breakfast and a cold buffet.

£279 per room single occupancy

£189 per room single occupancy

*Please note: No formal dinner arrangement will be available on Christmas Day.
A cold buffet will be provided for all residents at no extra cost.*

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MENU

TO START

Cream of Jerusalem artichoke chive oil (GF)

Terrine of ham hock, toasted ciabatta,
plum chutney

Smoked salmon and trout, with prawns
dressed rocket lemon dressing

Deep fried Camembert, cranberry dressing

TO FOLLOW

Roasted paupiette of turkey breast with
cranberry stuffing, Roasted potato,
carrot and swede mash, honey roasted parsnip,
Brussel sprouts (GF)

Confit duck and roasted breast, creamy mash,
roasted root vegetables

Seabass fillet, butterbean and chorizo cassoulet,
steamed baby vegetables (GF)

Tartlet of butternut squash and pumpkin,
steamed Kale, roasted baby potatoes (GF)

TO FINISH

Christmas pudding, brandy sauce

Vanilla cheesecake, raspberry sorbet (GF)

strawberry pavlova, vanilla bean ice cream (GF)

Selection of cheeses with celery,
grapes and biscuits



BOXING DAY FAMILY LUNCH

SATURDAY 26TH DECEMBER

After the busyness of Christmas, come and let us do the cooking while you relax in the comfort of our restaurant.

£39 *per person*

Fancy some fresh air? Why not make the most of the footpaths that run through our beautifully designed golf course and embark on a traditional Boxing Day walk? Then come and warm up over a hot chocolate or mulled wine in our cosy bar before sitting down to our sumptuous buffet.

Sitting available every half hour from 12pm until 3.30pm.

To make a reservation or for further information please contact The Oxfordshire on 01844 278 300 or email christmas@theoxfordshire.com

BUFFET MENU

Cream of honey roast parsnip soup

Selection of fresh breads

Italian meats

Chicken liver pate

Charred artichoke

Roasted peppers

Kalamata olives

Mozzarella, dry tomato and basil

Poached salmon, dill and lemon mayonnaise

Whole roasted gammon, treacle and chilli glaze

Pigs in blankets

Cauliflower cheese

Roasted potatoes with garlic and rosemary

Selection of seasonal vegetables

Caesar salad

Rocket and Parmesan

Selection of desserts



NEW YEAR'S EVE BALL

THURSDAY 31ST DECEMBER

CELEBRATE THE NEW YEAR WITH A TOUCH OF SPARKLE AT THE OXFORDSHIRE

We believe that New Year's Eve means fabulous food, wonderful wine, great company, enjoyable music and participating in a splendid night of indulgence. Why not join us and see out the old year in style.

£85 *per person*

Sparkling Wine Canapés on arrival | Five Course Dinner
Glass of Sparkles at Midnight to bring in the New Year
Disco & Dancing until 1am

Arrive from 7pm and enjoy drinks in bar, sit down for dinner will commence at 8pm. Carriages at 1am.

Dress Code: Smart with an optional touch of sparkle

Relax, enjoy and stay the night including accommodation in an Executive bedroom and Brunch on New Year's Day.

£299 per room single occupancy

£199 per room single occupancy

Parties of 8 people or less may be grouped together.

Although children are welcome to the hotel, we deem that the New Year Celebrations are more suited to adults only.

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MENU

TO START

Smoked salmon and dill fishcake, watercress,
lemon beurre blanc

VEGETARIAN OPTION

Goats cheese mousse, roasted beets, walnuts,
caramelised apple (GF V)

TO REFRESH

Bellini sorbet (GF V)

TO FOLLOW

Roasted fillet of beef, slow braised brisket, wild
mushrooms, horseradish mash, roasted root
vegetables. (GF)

VEGETARIAN OPTION

Wild mushroom & Oxford blue filo parcel (V)

TO FINISH

Champagne and strawberry mousse

PAYMENT

- A pre-payment of £10 per person is required to secure the booking.
- The balance of the total cost of the event is required 4 weeks prior to your booking which is non-refundable.
- Any cancellations less than 4 weeks before the event is to take place will be charged in full.
- Cash, cheque, BACS (bank transfer) or credit cards may be used as payment. Please make all cheques payable to The Oxfordshire Golf Club Ltd. No other forms of payment will be accepted.
- We reserve the right to release reservations which are not fully paid by the due date. Prepaid deposits will be retained in lieu of final payment.
- Please send all payments for the attention of the Christmas Coordinator.

OTHER CONDITIONS

Please inform our Christmas Coordinator of any special dietary requirements 4 weeks prior to the event.

- All prices include VAT at 20%. VAT receipts are available on request after event has taken place.
- Our Christmas Parties are not suitable for children and discounts are not offered for guests under the age of 18.
- In the unfortunate event of cancellation of your Christmas party date by The Oxfordshire we reserve the right to offer an alternative date. In the event of the alternative date not being suitable, all pre-payments made will be returned within 14 days without further claim against The Oxfordshire.



The Oxfordshire & Golf Club
Rycote Ln, Milton Common, Thame OX9 2PU

e. 01844 278 300 w. christmas@theoxfordshire.com w. theoxfordshire.com

Full terms and conditions available on request