



Christmas

— & NEW YEAR —





# FESTIVE LUNCH

Monday 13th November to Friday 22nd December

**£35 per person**

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**

\*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](mailto:christmas@theoxfordshire.com)

## To Start

Celeriac, hazelnut & truffle soup, crispy potato straw (VE) (GF)

Duck & orange pâté, balsamic silverskin onions, baby watercress,  
toasted brioche

Warm tartlet of roasted vegetables, white bean, garlic & thyme purée,  
tomato coulis (V)

## To Follow

Turkey & bacon paupiettes, pigs in blankets, stuffing, festive vegetables,  
roast potatoes, mulled wine jus

Grilled salmon, honey & citrus roasted root vegetables,  
spring onion potato mash, béarnaise sauce (GF)

Acorn squash, stuffed with quinoa, cranberries, pumpkin seeds,  
cheese & herbs, festive vegetables, apple cider sauce (VE)

## To Finish

Apple and thyme tarte tatin, toffee sauce, clotted cream ice cream

Christmas pudding, gingerbread crumb and cinnamon crème anglaise

Caramelized chocolate & cardamom custard tart,  
orange & chocolate ice cream







# PRIVATE PARTY NIGHTS

Monday 20th November to Saturday 6th January

**from £55 per person**

On selected dates through the season, we're able to cater for private parties up to 160 guests. Design your night with our dedicated events team who will create a bespoke package to suit you.

**Christmas Crackers | Two or Three Course Festive Dinner | Dancing until 1am**

Bespoke prices are available on the following items on request:

**Party Packs | Themed Party Room | Casino Tables | Photo Booth**

Dress Code: Smart Casual

Festive overnight accommodation rates  
From £109 per Executive Room including Full English Breakfast.

To make a reservation or for further information please contact The Oxfordshire on  
01844 278 300 or email [christmas@theoxfordshire.com](mailto:christmas@theoxfordshire.com)

## To Start

Celeriac, hazelnut & truffle soup, crispy potato straw (VE) (GF)

Duck & orange pâté, balsamic silverskin onions, baby watercress,  
toasted brioche

Warm tartlet of roasted vegetables, white bean, garlic & thyme purée,  
tomato coulis (V)

## To Follow

Turkey & bacon paupiettes, pigs in blankets, stuffing, festive vegetables,  
roast potatoes, mulled wine jus

Grilled salmon, honey & citrus roasted root vegetables,  
spring onion potato mash, béarnaise sauce (GF)

Acorn squash, stuffed with quinoa, cranberries, pumpkin seeds,  
cheese & herbs, festive vegetables, apple cider sauce (VE)

## To Finish

Apple and thyme tarte tatin, toffee sauce, clotted cream ice cream

Christmas pudding, gingerbread crumb and cinnamon crème anglaise

Caramelized chocolate & cardamom custard tart,  
orange & chocolate ice cream







# CLASSIC CHRISTMAS PARTY

Friday 1st & Friday 15th December

**£55 per person**

Start the Christmas festivities in style with our  
Classic Christmas Party Nights at The Oxfordshire.

Join your friends and colleagues for an unforgettable Christmas experience in our  
Christmas themed function rooms and enjoy a delicious 3 course meal followed by a  
disco and dancing into the night.

Our Shared Party Nights can accommodate up to 160 guests, dining on a festive menu  
especially designed by our Head Chef and dancing to our resident DJ.

**Arrival Drink | Party Packs & Christmas Crackers | Themed Party Room  
3 Course Christmas Dinner | DJ & Disco**

Dress Code: Smart Casual

Festive overnight accommodation rates  
From £109 per Executive Room including Full English Breakfast.

To make a reservation or for further information please contact The Oxfordshire on  
01844 278 300 or email [christmas@theoxfordshire.com](mailto:christmas@theoxfordshire.com)

## To Start

Celeriac, hazelnut & truffle soup, crispy potato straw (VE) (GF)

Duck & orange pâté, balsamic silverskin onions, baby watercress,  
toasted brioche

Warm tartlet of roasted vegetables, white bean, garlic & thyme purée,  
tomato coulis (V)

## To Follow

Turkey & bacon paupiettes, pigs in blankets, stuffing, festive vegetables,  
roast potatoes, mulled wine jus

Grilled salmon, honey & citrus roasted root vegetables,  
spring onion potato mash, béarnaise sauce (GF)

Acorn squash, stuffed with quinoa, cranberries, pumpkin seeds,  
cheese & herbs, festive vegetables, apple cider sauce (VE)

## To Finish

Apple and thyme tarte tatin, toffee sauce, clotted cream ice cream

Christmas pudding, gingerbread crumb and cinnamon crème anglaise

Caramelized chocolate & cardamom custard tart,  
orange & chocolate ice cream





# VEGAS PARTY NIGHTS

Friday 8th & Saturday 9th December

£65 per person

Enjoy the glitz and glamour of our fabulous casino party nights!

Treat your team to the thrills of Las Vegas. Everyone may participate in a game of blackjack or roulette before dancing the night away with our DJ.

Our Shared Party Nights can accommodate up to 160 guests, dining on a festive menu especially designed by our Head Chef and dancing to our resident DJ.

**Arrival Drink | Party Packs & Christmas Crackers | Themed Party Room  
3 Course Christmas Dinner | DJ & Disco | Casino Tables**

Dress Code: Smart Casual

Festive overnight accommodation rates  
From £109 per Executive Room including Full English Breakfast.

To make a reservation or for further information please contact The Oxfordshire on  
01844 278 300 or email [christmas@theoxfordshire.com](mailto:christmas@theoxfordshire.com)

## To Start

Celeriac, hazelnut & truffle soup, crispy potato straw (VE) (GF)

Duck & orange pâté, balsamic silverskin onions, baby watercress,  
toasted brioche

Warm tartlet of roasted vegetables, white bean, garlic & thyme purée,  
tomato coulis (V)

## To Follow

Turkey & bacon paupiettes, pigs in blankets, stuffing, festive vegetables,  
roast potatoes, mulled wine jus

Grilled salmon, honey & citrus roasted root vegetables,  
spring onion potato mash, béarnaise sauce (GF)

Acorn squash, stuffed with quinoa, cranberries, pumpkin seeds,  
cheese & herbs, festive vegetables, apple cider sauce (VE)

## To Finish

Apple and thyme tarte tatin, toffee sauce, clotted cream ice cream

Christmas pudding, gingerbread crumb and cinnamon crème anglaise

Caramelized chocolate & cardamom custard tart,  
orange & chocolate ice cream





# Wild West Party

# WILD WEST PARTY NIGHT

Saturday 2nd December

**£59 per person**

Step back in time to the Wild West and experience a night of frontier fun! Join us at the Oxfordshire for a memorable evening of food, drinks, and entertainment.

This is one Wild West party you won't want to miss! Get your tickets now before they ride off into the sunset. The night's best dressed also wins a prize!

Our Shared Party Nights can accommodate up to 160 guests, dining on a festive menu especially designed by our Head Chef and dancing to our resident DJ.

**Arrival Drink | Party Packs & Christmas Crackers | Themed Party Room  
3 Course Christmas Dinner | Photo Booth | DJ & Disco**

Dress Code: Wild West Clothing Optional

Festive overnight accommodation rates  
From £109 per Executive Room including Full English Breakfast.

To make a reservation or for further information please contact The Oxfordshire on  
01844 278 300 or email [christmas@theoxfordshire.com](mailto:christmas@theoxfordshire.com)

## To Start

Celeriac, hazelnut & truffle soup, crispy potato straw (VE) (GF)

Duck & orange pâté, balsamic silverskin onions, baby watercress,  
toasted brioche

Warm tartlet of roasted vegetables, white bean, garlic & thyme purée,  
tomato coulis (V)

## To Follow

Turkey & bacon paupiettes, pigs in blankets, stuffing, festive vegetables,  
roast potatoes, mulled wine jus

Grilled salmon, honey & citrus roasted root vegetables,  
spring onion potato mash, béarnaise sauce (GF)

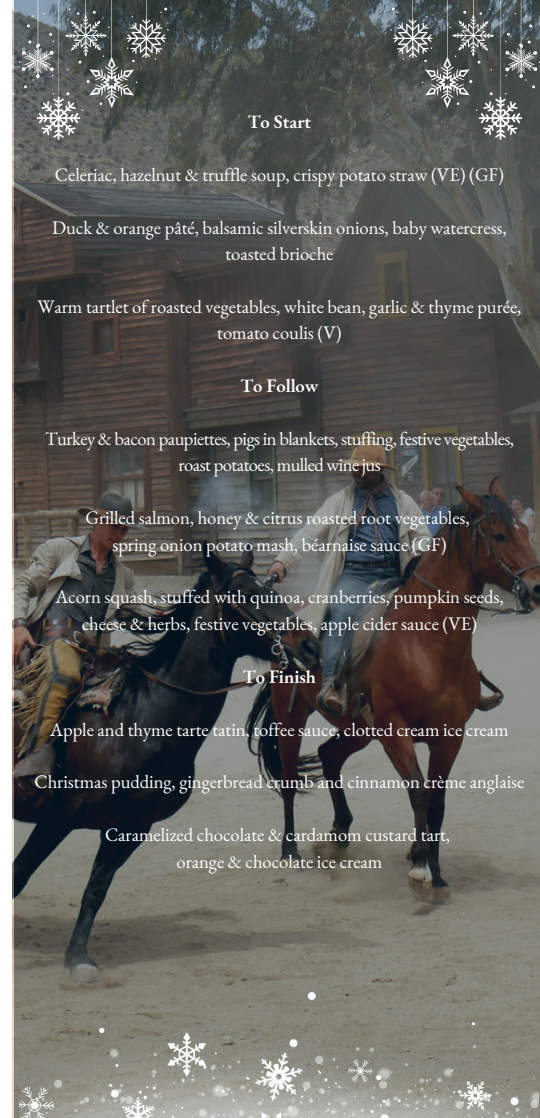
Acorn squash, stuffed with quinoa, cranberries, pumpkin seeds,  
cheese & herbs, festive vegetables, apple cider sauce (VE)

## To Finish

Apple and thyme tarte tatin, toffee sauce, clotted cream ice cream

Christmas pudding, gingerbread crumb and cinnamon crème anglaise

Caramelized chocolate & cardamom custard tart,  
orange & chocolate ice cream







# 90'S DISCO NIGHT

Saturday 16th December

**£59 per person**

This year we're hosting the ultimate 90's party night.

Join us as we look back and celebrate the greatest of the 1990s while dancing to all of your favourite floor fillers. Feel free to get into the spirit by wearing your favourite 90s fancy dress and classic 90s clothes. The night's best dressed also wins a prize!

Our Shared Party Nights can accommodate up to 160 guests, dining on a festive menu especially designed by our Head Chef and dancing to our resident DJ.

**Arrival Drink | Party Packs & Christmas Crackers | Themed Party Room  
3 Course Christmas Dinner | DJ & Disco**

Dress Code: 90s Clothing Optional

Festive overnight accommodation rates  
From £109 per Executive Room including Full English Breakfast.

To make a reservation or for further information please contact The Oxfordshire on  
01844 278 300 or email [christmas@theoxfordshire.com](mailto:christmas@theoxfordshire.com)

## To Start

Celeriac, hazelnut & truffle soup, crispy potato straw (VE) (GF)

Duck & orange pâté, balsamic silverskin onions, baby watercress,  
toasted brioche

Warm tartlet of roasted vegetables, white bean, garlic & thyme purée,  
tomato coulis (V)

## To Follow

Turkey & bacon paupiettes, pigs in blankets, stuffing, festive vegetables,  
roast potatoes, mulled wine jus

Grilled salmon, honey & citrus roasted root vegetables,  
spring onion potato mash, béarnaise sauce (GF)

Acorn squash, stuffed with quinoa, cranberries, pumpkin seeds,  
cheese & herbs, festive vegetables, apple cider sauce (VE)

## To Finish

Apple and thyme tarte tatin, toffee sauce, clotted cream ice cream

Christmas pudding, gingerbread crumb and cinnamon crème anglaise

Caramelized chocolate & cardamom custard tart,  
orange & chocolate ice cream





# NEW YEAR'S EVE BALL

Sunday 31st December

**£85 per person**

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.

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

Arrive from 7pm and enjoy drinks in the lounge bar. Seating for dinner will commence at 8pm. Carriages at 1am.

Dress Code: Smart with an optional touch of sparkle

Relax, enjoy and stay the night, include accommodation in an Executive bedroom.  
£299 per room double 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.

To make a reservation or for further information please contact The Oxfordshire on  
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## Canapés

Goat's cheese & cranberry tartlets (V)

Smoked mackerel pâté on toast

Serrano ham & melon ball skewers (GF)

## To Follow

Smoked salmon & Prosecco parfait, crayfish & radish salad, crispy toast

- Or -

Asparagus gratinated with wild mushrooms and hollandaise (V)

## To Cleanse

Prosecco & rosemary sorbet (V)

## To Follow

Rosemary infused braised shoulder of lamb with niçoise vegetables, crushed new potatoes, balsamic jus (GF)

- Or -

Grilled cauliflower steaks, butternut & tahini mash, lemon & oregano salsa (V)

## To Finish

Pink chocolate dome filled with raspberry mousse, fresh raspberries, dark chocolate & popping chocolate (GF)





## PAYMENT

- A non-refundable deposit 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, BACS (bank transfer) or credit cards may be used as payment. 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

- Menu pre-orders must be complete 4 weeks prior to arrival. Please inform our Christmas Co-ordinator of any special dietary requirements at least 4 weeks prior to the event.
- All prices include VAT at the prevailing rate. 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.

Full terms and conditions available on request







The Oxfordshire Golf, Hotel & Spa  
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