



The
Oxfordshire
GOLF • HOTEL • SPA

Christmas

— & NEW YEAR —



FESTIVE LUNCH

Monday 18th November to Friday 20th December

Two Courses - £32.50 per person
Three Courses - £39.00 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.

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 events team on
01844 278 300 or email christmas@theoxfordshire.com

TO START

Roasted butternut squash & apple soup
crispy sage and cinnamon roasted pumpkin seeds (gf) (v)

Serrano ham & confit duck terrine
beetroot & citrus chutney, toasted brioche

Stilton tartlet
pear & red wine compote, micro greens, candied nuts (v)

TO FOLLOW

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

Seared salmon
glazed carrots, peas, hasselback potatoes, fennel, leek & saffron cream (gf)

Jewelled nut roast
stuffing, festive vegetables, roast potatoes, mulled wine jus (v)

TO FINISH

Cranberry & stem ginger chocolate brownie
chocolate sauce, ice cream

Christmas pudding
gingerbread crumb, cinnamon crème anglaise

Amaretti crème brûlée
hazelnut biscuit, gold dusted rum balls



CLASSIC CHRISTMAS PARTY

Friday 6th & Friday 20th December

£59 per person

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

Join your friends and colleagues for an unforgettable festive 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 | Festive Three Course 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 events team on
01844 278 300 or email christmas@theoxfordshire.com

TO START

Roasted butternut squash & apple soup
crispy sage and cinnamon roasted pumpkin seeds (gf) (v)

Serrano ham & confit duck terrine
beetroot & citrus chutney, toasted brioche

Stilton tartlet
pear & red wine compote, micro greens, candied nuts (v)

TO FOLLOW

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

Seared salmon
glazed carrots, peas, hasselback potatoes, fennel, leek & saffron cream (gf)

Jewelled nut roast
stuffing, festive vegetables, roast potatoes, mulled wine jus (v)

TO FINISH

Cranberry & stem ginger chocolate brownie
chocolate sauce, ice cream

Christmas pudding
gingerbread crumb, cinnamon crème anglaise

Amaretti crème brûlée
hazelnut biscuit, gold dusted rum balls



TUX & TIARAS CHRISTMAS PARTY NIGHT

Saturday 7th December

£65 per person

Dazzle in your finest attire at The Oxfordshire's Tux & Tiaras Christmas Party Night! Prepare for an evening of sophistication and glamour as you mingle, dine, and dance. It's a celebration where every moment is a memory in the making.

**Arrival Drink | Festive Three Course Dinner | Christmas Crackers
Party Packs | Themed Party Room | Photobooth | DJ & Disco**

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

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

To make a reservation or for further information, please contact the events team on
01844 278 300 or email christmas@theoxfordshire.com

TO START

Roasted butternut squash & apple soup
crispy sage and cinnamon roasted pumpkin seeds (gf) (v)

Serrano ham & confit duck terrine
beetroot & citrus chutney, toasted brioche

Stilton tartlet
pear & red wine compote, micro greens, candied nuts (v)

TO FOLLOW

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

Seared salmon
glazed carrots, peas, hasselback potatoes, fennel, leek & saffron cream (gf)

Jewelled nut roast
stuffing, festive vegetables, roast potatoes, mulled wine jus (v)

TO FINISH

Cranberry & stem ginger chocolate brownie
chocolate sauce, ice cream

Christmas pudding
gingerbread crumb, cinnamon crème anglaise

Amaretti crème brûlée
hazelnut biscuit, gold dusted rum balls



CASINO PARTY NIGHT

Friday 13th December & Saturday 14th December

£69 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 | Festive Three Course Dinner | Christmas Crackers | Party Packs
Themed Party Room | Photobooth | 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 events team on
01844 278 300 or email christmas@theoxfordshire.com

TO START

Roasted butternut squash & apple soup
crispy sage and cinnamon roasted pumpkin seeds (gf) (v)

Serrano ham & confit duck terrine
beetroot & citrus chutney, toasted brioche

Stilton tartlet
pear & red wine compote, micro greens, candied nuts (v)

TO FOLLOW

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

Seared salmon
glazed carrots, peas, hasselback potatoes, fennel, leek & saffron cream (gf)

Jewelled nut roast
stuffing, festive vegetables, roast potatoes, mulled wine jus (v)

TO FINISH

Cranberry & stem ginger chocolate brownie
chocolate sauce, ice cream

Christmas pudding
gingerbread crumb, cinnamon crème anglaise

Amaretti crème brûlée
hazelnut biscuit, gold dusted rum balls



DISCO PARTY NIGHT

Saturday 21st December

£65 per person

Get ready to boogie at The Oxfordshire's Disco Party Night! Step back into the groove of the 70s, 80s & 90's as our DJ spins the hottest hits and the dance floor ignites with energy. Don your retro attire, gather your friends, and let the disco fever take over for a night of pure, unadulterated fun!

**Arrival Drink | Festive Three Course Dinner | Christmas Crackers
Party Packs | Themed Party Room | Photobooth | DJ & Disco**

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

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

To make a reservation or for further information, please contact the events team on
01844 278 300 or email christmas@theoxfordshire.com

TO START

Roasted butternut squash & apple soup
crispy sage and cinnamon roasted pumpkin seeds (gf) (v)

Serrano ham & confit duck terrine
beetroot & citrus chutney, toasted brioche

Stilton tartlet
pear & red wine compote, micro greens, candied nuts (v)

TO FOLLOW

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

Seared salmon
glazed carrots, peas, hasselback potatoes, fennel, leek & saffron cream (gf)

Jewelled nut roast
stuffing, festive vegetables, roast potatoes, mulled wine jus (v)

TO FINISH

Cranberry & stem ginger chocolate brownie
chocolate sauce, ice cream

Christmas pudding
gingerbread crumb, cinnamon crème anglaise

Amaretti crème brûlée
hazelnut biscuit, gold dusted rum balls



PRIVATE PARTY NIGHTS

Monday 18th November to Saturday 4th January

from £59 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

*Minimum of 80 required to be included.

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

To make a reservation or for further information, please contact the events team on
01844 278 300 or email christmas@theoxfordshire.com

TO START

Roasted butternut squash & apple soup
crispy sage and cinnamon roasted pumpkin seeds (gf) (v)

Serrano ham & confit duck terrine
beetroot & citrus chutney, toasted brioche

Stilton tartlet
pear & red wine compote, micro greens, candied nuts (v)

TO FOLLOW

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

Seared salmon
glazed carrots, peas, hasselback potatoes, fennel, leek & saffron cream (gf)

Jewelled nut roast
stuffing, festive vegetables, roast potatoes, mulled wine jus (v)

TO FINISH

Cranberry & stem ginger chocolate brownie
chocolate sauce, ice cream

Christmas pudding
gingerbread crumb, cinnamon crème anglaise

Amaretti crème brûlée
hazelnut biscuit, gold dusted rum balls



CHRISTMAS DAY LUNCH

Wednesday 25th December

£85 per adult | £39 per child* (*Children 12 & under)

Relax and celebrate Christmas Day in style this season with an indulgent four course menu especially 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.

Sitting available every half hour from 12pm until 2pm.

Sparkling Wine & Canapés on Arrival | Christmas Crackers

Three Course Lunch | Party Packs

Relax, enjoy and stay the night, include accommodation in an Executive bedroom.
£289 per room double occupancy | £199 per room single occupancy

After Christmas lunch is served no further food services will be available. No formal dinner arrangements will be available on Christmas Day. Booking available on 25th December only.

To make a reservation or for further information, please contact the events team on
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CANAPÉS

Pigs in blankets
cranberry & apple ketchup

Fig & whipped brie crostini
mulled wine syrup (v)

TO START

Parsnip & apple soup
honeyed pecans, cheddar beignets (v)

Confit duck terrine
apricot, ginger & cumin chutney, baby watercress, toasted brioche

Hot smoked salmon pâté
pickled fennel & apple, horseradish yoghurt, rye bread

Warm tartelette of roasted vegetables
white bean, garlic & thyme purée, tomato coulis

TO FOLLOW

Roast beef
spiced port sauce, asparagus, confit root vegetables, truffled mash (gf)

Grilled salmon
potato, fennel & parmesan rösti, maple glazed carrots, cockle,
dill & Pernod cream (gf)

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

Kale, feta & butternut squash strudel
confit root vegetables, roast potatoes, spicy red pepper sauce

TO FINISH

Eggnog brulée
cinnamon shortbread, rum & raisin caramel

Chocolate fondant
cherry ice cream, crushed honeycomb

Brandy & date pudding
ginger nut crème fraîche, with caramel sauce

Apricot & prosecco jelly trifle
panettone, nuts, cream

TO ENJOY

Mince pies, tea & coffee



NEW YEAR'S EVE BALL

Tuesday 31st December

£89 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 events team on
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CANAPÉS

Balsamic tomato & pesto tartlet (v)
Prunes & gorgonzola wrapped in pancetta
Cheese beignets (v)

MAIN MENU

TO START

Smoked trout
grapefruit, fennel, baby beetroot, horseradish dressing

TO CLEANSE

Lemon & gin sorbet (gf)

TO FOLLOW

Roasted aged fillet of beef Wellington
châteaux potato, braised red cabbage, roasted carrots, thyme jus

TO FINISH

Passionfruit & mango parfait,
toasted coconut, pistachio brittle

VEGETARIAN MENU

TO START

Truffle arancini
wild mushroom pesto, Parmesan shavings, micro greens (gf)

TO CLEANSE

Lemon & gin sorbet (gf)

TO FOLLOW

Vegan beef Wellington

TO FINISH

Passionfruit & mango parfait
toasted coconut, pistachio brittle



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 your event. 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 the 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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