



# Christmas

— & NEW YEAR —







# *Festive Lunch*

Monday 17th November to Friday 19th December

**Two Courses - £34.50 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.

## **Package includes:**

Three Course Lunch | Christmas Crackers

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

## **TO START**

**Spiced sweet potato & coconut soup**  
topped with crispy parsnips, pistachio & coriander oil  
(ve, gf)

**Duck liver mousse**  
cherry chutney, brioche toast, baby greens

**Mature cheddar & leek tartlet**  
chestnut mushrooms, micro greens,  
sherry & honey dressing (v)

## **TO FOLLOW**

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

**Grilled salmon**  
honey & citrus roasted root vegetables, leek & potato mash,  
béarnaise sauce (gf)

**Pumpkin ravioli**  
smoked parmesan & sage cream, toasted pine nuts,  
pumpkin seeds & sage (v)

## **TO FINISH**

**Dark chocolate & Baileys crème brûlée**  
raspberry macaron (gf)

**Christmas pudding**  
brandy custard, stollen crumb

**Apple frangipane tart**  
gingerbread ice cream, toffee sauce





# Classic Party Night

Thursday 11<sup>th</sup> & Thursday 18<sup>th</sup> December

**£65 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.

## Package includes:

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

*Dress Code: Smart Casual*

## Festive overnight accommodation rates

£112.00 Inc. VAT Single occupancy Bed & Breakfast

£125.00 Inc. VAT for 2 guests sharing Bed & Breakfast

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

01844 278 300 or email [christmas@theoxfordshire.com](mailto:christmas@theoxfordshire.com)

## TO START

**Spiced sweet potato & coconut soup**  
topped with crispy parsnips, pistachio & coriander oil  
(ve, gf)

**Duck liver mousse**  
cherry chutney, brioche toast, baby greens

**Mature cheddar & leek tartlet**  
chestnut mushrooms, micro greens,  
sherry & honey dressing (v)

## TO FOLLOW

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

**Grilled salmon**  
honey & citrus roasted root vegetables, leek & potato mash,  
béarnaise sauce (gf)

**Pumpkin ravioli**  
smoked parmesan & sage cream, toasted pine nuts,  
pumpkin seeds & sage (v)

## TO FINISH

**Dark chocolate & Baileys crème brûlée**  
raspberry macaron (gf)

**Christmas pudding**  
brandy custard, stollen crumb

**Apple frangipane tart**  
gingerbread ice cream, toffee sauce



# Casino Party Night

Friday 12<sup>th</sup> December & Saturday 13<sup>th</sup> December

**£75 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.

## Package includes:

Arrival Drink | Festive Three Course Dinner | Christmas Crackers | Novelty Packs  
Themed Party Room | Photo Magic iRoamer | DJ & Disco | Casino Tables

*Dress Code: Smart Casual*

## Festive overnight accommodation rates

£112.00 Inc. VAT Single occupancy Bed & Breakfast

£125.00 Inc. VAT for 2 guests sharing Bed & Breakfast

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

01844 278 300 or email [christmas@theoxfordshire.com](mailto:christmas@theoxfordshire.com)

## TO START

Spiced sweet potato & coconut soup  
topped with crispy parsnips, pistachio & coriander oil  
(ve, gf)

Duck liver mousse  
cherry chutney, brioche toast, baby greens

Mature cheddar & leek tartlet  
chestnut mushrooms, micro greens,  
sherry & honey dressing (v)

## TO FOLLOW

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

Grilled salmon  
honey & citrus roasted root vegetables, leek & potato mash,  
béarnaise sauce (gf)

Pumpkin ravioli  
smoked parmesan & sage cream, toasted pine nuts,  
pumpkin seeds & sage (v)

## TO FINISH

Dark chocolate & Baileys crème brûlée  
raspberry macaron (gf)

Christmas pudding  
brandy custard, stollen crumb

Apple frangipane tart  
gingerbread ice cream, toffee sauce



Y2K



# *That's so Y2K Party*

Friday 19th December

**£70 per person**

A time of neon vibes, epic beats, and unforgettable style. Think low-rise jeans, graphic tees, cargo pants, and plenty of accessories like trucker hats and chunky belts. You can also channel iconic 00s looks like Juicy Couture tracksuits or emo band tees and get ready to "Spice Up Your Life" with a holiday bash like no other.

## **Package includes:**

Arrival Drink | Festive Three Course Dinner | Christmas Crackers  
Novelty Packs | Themed Party Room | Photo Magic iRoamer | DJ & Disco

## **Festive overnight accommodation rates**

£112.00 Inc. VAT Single occupancy Bed & Breakfast  
£125.00 Inc. VAT for 2 guests sharing Bed & Breakfast

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

## **TO START**

**Spiced sweet potato & coconut soup**  
topped with crispy parsnips, pistachio & coriander oil  
(ve, gf)

**Duck liver mousse**  
cherry chutney, brioche toast, baby greens

**Mature cheddar & leek tartlet**  
chestnut mushrooms, micro greens,  
sherry & honey dressing (v)

## **TO FOLLOW**

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

**Grilled salmon**  
honey & citrus roasted root vegetables, leek & potato mash,  
béarnaise sauce (gf)

**Pumpkin ravioli**  
smoked parmesan & sage cream, toasted pine nuts,  
pumpkin seeds & sage (v)

## **TO FINISH**

**Dark chocolate & Baileys crème brûlée**  
raspberry macaron (gf)

**Christmas pudding**  
brandy custard, stollen crumb

**Apple frangipane tart**  
gingerbread ice cream, toffee sauce





# Motown Party Night

Saturday 20th December

**£70 per person**

Get ready to groove all night long to the classic hits of Motown & Soul at our Motown Party Night.  
It's going to be a blast!

Get ready to dance the night away to the classic hits of Motown & Soul. Put on your dancing shoes and groove to the soulful sounds of the legendary Motown artists by our resident DJ. This promises to be a night filled with music, fun and good vibes. Don't miss out on this unforgettable evening!

## Package includes:

Arrival Drink | Festive Three Course Dinner | Christmas Crackers  
Novelty Packs | Themed Party Room | Photo Magic iRoamer | DJ & Disco

## Festive overnight accommodation rates

£112.00 Inc. VAT Single occupancy Bed & Breakfast  
£125.00 Inc. VAT for 2 guests sharing Bed & Breakfast

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

## TO START

Spiced sweet potato & coconut soup  
topped with crispy parsnips, pistachio & coriander oil  
(ve, gf)

Duck liver mousse  
cherry chutney, brioche toast, baby greens

Mature cheddar & leek tartlet  
chestnut mushrooms, micro greens,  
sherry & honey dressing (v)

## TO FOLLOW

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

Grilled salmon  
honey & citrus roasted root vegetables, leek & potato mash,  
béarnaise sauce (gf)

Pumpkin ravioli  
smoked parmesan & sage cream, toasted pine nuts,  
pumpkin seeds & sage (v)

## TO FINISH

Dark chocolate & Baileys crème brûlée  
raspberry macaron (gf)

Christmas pudding  
brandy custard, stollen crumb

Apple frangipane tart  
gingerbread ice cream, toffee sauce





# Private Party Night

Wednesday 26th November to Saturday 10<sup>th</sup> January

**from £65 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.

## Package includes:

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

**Bespoke prices are available on the following items on request:**

Novelty Packs | Themed Party Room | Casino Tables | Photo Magic iRoamer

Dress Code: Smart Casual.

Minimum of 80 required to be included.

## Festive overnight accommodation rates

£112.00 Inc. VAT Single occupancy Bed & Breakfast

£125.00 Inc. VAT for 2 guests sharing Bed & Breakfast

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

01844 278 300 or email [christmas@theoxfordshire.com](mailto:christmas@theoxfordshire.com)

## TO START

**Spiced sweet potato & coconut soup**  
topped with crispy parsnips, pistachio & coriander oil  
(ve, gf)

**Duck liver mousse**  
cherry chutney, brioche toast, baby greens

**Mature cheddar & leek tartlet**  
chestnut mushrooms, micro greens,  
sherry & honey dressing (v)

## TO FOLLOW

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

**Grilled salmon**  
honey & citrus roasted root vegetables, leek & potato mash,  
béarnaise sauce (gf)

**Pumpkin ravioli**  
smoked parmesan & sage cream, toasted pine nuts,  
pumpkin seeds & sage (v)

## TO FINISH

**Dark chocolate & Baileys crème brûlée**  
raspberry macaron (gf)

**Christmas pudding**  
brandy custard, stollen crumb

**Apple frangipane tart**  
gingerbread ice cream, toffee sauce





# Christmas Day Lunch

Thursday 25th December

**£90 per adult | £40 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 Suite.

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

## Package includes:

Sparkling Wine on Arrival | Christmas Crackers | Four Course Lunch | Novelty Packs

**Relax, enjoy and stay the night, include accommodation in an Executive bedroom.**  
£302 inc. VAT per room double occupancy | £199 inc. VAT 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  
**01844 278 300 or email [christmas@theoxfordshire.com](mailto:christmas@theoxfordshire.com)**

## AMUSE BOUCHE

### TO START

Cream of porcini & chestnut mushroom soup  
truffle oil, chives (v, gf)

Smoked duck  
blackberry & blue cheese salad, wafer croutes

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

Red onion tart tatin  
goats cheese, candied pecans, red wine glaze (v)

### TO FOLLOW

Roast beef  
spiced port sauce, asparagus, confit root vegetables,  
dauphinoise potatoes (gf)

Grilled salmon  
spinach & phyllo bake, butternut fritter, caprese butter

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

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

### TO FINISH

Rhubarb & ginger crème brûlée  
cinnamon shortbread

Chocolate fondant  
hazelnut & chocolate ice cream, crushed honeycomb (gf)

Fig & Brandy pudding  
ginger nut crème fraîche, caramel sauce

Fruitcake & eggnog custard trifle

### TO ENJOY

Mince pies, tea & coffee





# New Year's Eve Party

Wednesday 31st December

**£95 per person**

Why not join us and see out the old year in style?

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.

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.**  
£313 inc. VAT per room double occupancy | £205 inc. VAT 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  
**01844 278 300 or email [christmas@theoxfordshire.com](mailto:christmas@theoxfordshire.com)**

## SELECTION OF CANAPES

### TO START

**Smoked salmon mousse**  
chermoula flavoured king prawns wrapped in gravadlax,  
avocado cream, salmon roe (gf)

### TO CLEANSE

**Grapefruit, gin & rosemary granita**  
(ve, gf, df)

### TO FOLLOW

**Spinach & ricotta chicken ballontine**  
roast butternut, beans, mushroom & chicken velouté (gf)

### TO FINISH

**Lemon meringue dome**  
pineapple & tequila confit, strawberry gel, basil

## VEGETARIAN MENU

### TO START

**Mozzarella & sun blazed tomato arancini**  
Pomodoro, micro greens (v)

### TO CLEANSE

**Grapefruit, gin & rosemary granita**  
(ve, gf, df)

### TO FOLLOW

**Leek, feta & filo roulade**  
roast butternut, beans, mushroom velouté

### TO FINISH

**Lemon meringue dome**  
pineapple & tequila confit, strawberry gel, basil





# *Terms & Conditions*

## **Payment & Other Conditions**

- 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.
- 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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