



The
Oxfordshire
GOLF • HOTEL • SPA

Christmas

— & NEW YEAR —



Festive Lunch

Monday 16th November to Friday 18th 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

TO START

Potato & leek soup
lemon & chive crème fraîche, herb oil, garlic croutons (v)

Truffled mushroom & Parmesan fondue tartlet
roasted pearl onions, balsamic glaze, micro greens (v)

Chicken liver & brandy parfait
spiced plum chutney, toasted brioche

TO FOLLOW

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

Grilled salmon
fennel & potato rosti, roasted beetroot,
mustard & dill cream (gf)

Sage & pumpkin risotto
pumpkin fritters, crispy sage & cinnamon
roasted pumpkin seeds (v)

TO FINISH

Cinnamon & smoked sea salt brûlée
apple compote, hazelnut crisp

Christmas pudding
caramel custard, spiced pumpkin cake crumb

Chocolate tart
mulled wine berry compote, vanilla bean ice cream



Shared Party Night

Friday 4th December

£65 per person

Join us for an unforgettable Shared Party Night at The Oxfordshire, bringing together great people, fantastic entertainment and a vibrant atmosphere for an evening of celebration.

Dress to impress and get ready for an evening filled with laughter, great company, and plenty of reasons to hit the dance floor. We look forward to welcoming you to The Oxfordshire for a truly memorable night.

Package includes:

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

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.

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

TO START

Potato & leek soup
lemon & chive crème fraîche, herb oil, garlic croutons (v)

Truffled mushroom & Parmesan fondue tartlet
roasted pearl onions, balsamic glaze, micro greens (v)

Chicken liver & brandy parfait
spiced plum chutney, toasted brioche

TO FOLLOW

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

Grilled salmon
fennel & potato rosti, roasted beetroot,
mustard & dill cream (gf)

Sage & pumpkin risotto
pumpkin fritters, crispy sage & cinnamon
roasted pumpkin seeds (v)

TO FINISH

Cinnamon & smoked sea salt brûlée
apple compote, hazelnut crisp

Christmas pudding
caramel custard, spiced pumpkin cake crumb

Chocolate tart
mulled wine berry compote, vanilla bean ice cream



BINGO

22	33	5	12	51
15	63	72	44	81
9	17	FREE	5	1
5	32	23	16	7
1	1	1	1	1

BINGO

85	23	31	00	1
63	16	6	4	1
47	44	25	1	1
1	1	1	1	1
1	1	1	1	1

The Festive Drag Bingo Night

Thursday 10th December

£65 per person

Dust off your baubles and get ready for a Christmas party like no other! for a night of glitter, glamour, and high-stakes bingo.

Swap the boring office party for a night of festive drag realness! Whether you're a bingo pro or just here for the prosecco, it's time to douse yourself in glitter and get lucky.

****Featuring****

- ✦ Live Performances & Comedy
- ✦ Interactive Bingo
- ✦ Festive Games

Package includes:

Arrival Drink | Party Packs & Christmas Crackers

Live Entertainment | Festive Three Course Dinner

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

TO START

Potato & leek soup

lemon & chive crème fraîche, herb oil, garlic croutons (v)

Truffled mushroom & Parmesan fondue tartlet

roasted pearl onions, balsamic glaze, micro greens (v)

Chicken liver & brandy parfait

spiced plum chutney, toasted brioche

TO FOLLOW

Turkey & bacon paupiettes

pigs in blankets, stuffing, festive vegetables, roast potatoes, mulled wine jus

Grilled salmon

fennel & potato rosti, roasted beetroot, mustard & dill cream (gf)

Sage & pumpkin risotto

pumpkin fritters, crispy sage & cinnamon roasted pumpkin seeds (v)

TO FINISH

Cinnamon & smoked sea salt brûlée

apple compote, hazelnut crisp

Christmas pudding

caramel custard, spiced pumpkin cake crumb

Chocolate tart

mulled wine berry compote, vanilla bean ice cream



Casino Party Night

Friday 11th December & Saturday 12th 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 Mirror | 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

TO START

Potato & leek soup
lemon & chive crème fraîche, herb oil, garlic croutons (v)

Truffled mushroom & Parmesan fondue tartlet
roasted pearl onions, balsamic glaze, micro greens (v)

Chicken liver & brandy parfait
spiced plum chutney, toasted brioche

TO FOLLOW

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

Grilled salmon
fennel & potato rosti, roasted beetroot,
mustard & dill cream (gf)

Sage & pumpkin risotto
pumpkin fritters, crispy sage & cinnamon
roasted pumpkin seeds (v)

TO FINISH

Cinnamon & smoked sea salt brûlée
apple compote, hazelnut crisp

Christmas pudding
caramel custard, spiced pumpkin cake crumb

Chocolate tart
mulled wine berry compote, vanilla bean ice cream



Christmas Masquerade Party

Friday 18th December

£70 per person

Unmask the Magic this Christmas

Step into a world of mystery and enchantment

This festive season, we invite you to hide your identity and reveal your inner spark. Begin your evening with a shimmering Prosecco reception, followed by a decadent three-course festive banquet. As the masks stay on, the music goes up, dance the night away to our resident DJ.

Package includes:

Arrival Drink | Festive Three Course Dinner | Christmas Crackers
Novelty Packs | Themed Party Room | Festive Magic Mirror | 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

TO START

Potato & leek soup
lemon & chive crème fraîche, herb oil, garlic croutons (v)

Truffled mushroom & Parmesan fondue tartlet
roasted pearl onions, balsamic glaze, micro greens (v)

Chicken liver & brandy parfait
spiced plum chutney, toasted brioche

TO FOLLOW

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

Grilled salmon
fennel & potato rosti, roasted beetroot,
mustard & dill cream (gf)

Sage & pumpkin risotto
pumpkin fritters, crispy sage & cinnamon
roasted pumpkin seeds (v)

TO FINISH

Cinnamon & smoked sea salt brûlée
apple compote, hazelnut crisp

Christmas pudding
caramel custard, spiced pumpkin cake crumb

Chocolate tart
mulled wine berry compote, vanilla bean ice cream



Festive Fancy Dress Party Night

Saturday 19th December

£70 per person

Tired of the same old office party? It's time to raid the dressing-up box! Join us for the wildest Christmas party in town.

Whether you're coming as The Grinch, a Vintage Hollywood Star, or a Festive Nutcracker, we're celebrating the season in style. Dress to impress.

Package includes:

Arrival Drink | Festive Three Course Dinner | Christmas Crackers
Novelty Packs | Themed Party Room | Festive Magic Mirror | 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

TO START

Potato & leek soup
lemon & chive crème fraîche, herb oil, garlic croutons (v)

Truffled mushroom & Parmesan fondue tartlet
roasted pearl onions, balsamic glaze, micro greens (v)

Chicken liver & brandy parfait
spiced plum chutney, toasted brioche

TO FOLLOW

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

Grilled salmon
fennel & potato rosti, roasted beetroot,
mustard & dill cream (gf)

Sage & pumpkin risotto
pumpkin fritters, crispy sage & cinnamon
roasted pumpkin seeds (v)

TO FINISH

Cinnamon & smoked sea salt brûlée
apple compote, hazelnut crisp

Christmas pudding
caramel custard, spiced pumpkin cake crumb

Chocolate tart
mulled wine berry compote, vanilla bean ice cream



Private Party Night

Wednesday 26th November to Saturday 10th 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

TO START

Potato & leek soup
lemon & chive crème fraîche, herb oil, garlic croutons (v)

Truffled mushroom & Parmesan fondue tartlet
roasted pearl onions, balsamic glaze, micro greens (v)

Chicken liver & brandy parfait
spiced plum chutney, toasted brioche

TO FOLLOW

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

Grilled salmon
fennel & potato rosti, roasted beetroot,
mustard & dill cream (gf)

Sage & pumpkin risotto
pumpkin fritters, crispy sage & cinnamon
roasted pumpkin seeds (v)

TO FINISH

Cinnamon & smoked sea salt brûlée
apple compote, hazelnut crisp

Christmas pudding
caramel custard, spiced pumpkin cake crumb

Chocolate tart
mulled wine berry compote, vanilla bean ice cream



Christmas Day Lunch

Friday 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 at 1pm

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

AMUSE BOUCHE

TO START

Cardamom scented parsnip soup
honey roasted pear, carrot crisps (v) (gf)

Smoked ham hock rillettes
pistachio salt, sweet mustard baby onions,
sourdough flatbread

Savoury avocado cheesecake
prawn marie rose, grilled prawn, mango pearls

Mozzarella & sunblazed tomato arancini
Pomodoro, micro greens (v)

TO FOLLOW

Roast beef
bourguignon sauce, confit root vegetables,
dauphinois potatoes (gf)

Grilled salmon
crushed new potatoes, shrimp sauce, green beans, samphire (gf)

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

Mushroom & sage pithivier
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)

Christmas pudding
caramel custard, spiced pumpkin cake crumb

Caramel pear & gingered mascarpone
meringue nest (gf)

MINCE PIES, TEA & COFFEE



New Year's Eve Party

Thursday 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

SELECTION OF CANAPES

TO START

Smoked salmon cannelloni
fennel, orange, salmon roe (gf)

TO CLEANSE

Raspberry & pink champagne granita (v) (gf)

TO FOLLOW

Slow-cooked blade of beef
Parmesan polenta, heritage carrots, roasted tomato,
gremolata & red wine sauce (gf)

TO FINISH

Blackberry mousse
shortbread, enrobed in white chocolate,
blackberry purée, Italian meringue (v)

VEGETARIAN MENU

TO START

Truffled wild mushroom & mozzarella arancini
butternut & brown butter emulsion (v)

TO CLEANSE

Raspberry & pink champagne granita (v) (gf)

TO FOLLOW

Cauliflower steak
charred vegetable pappardelle, gremolata (v)

TO FINISH

Blackberry mousse
shortbread, enrobed in white chocolate,
blackberry purée, Italian meringue (v)



Terms & Conditions

Payment & Other Conditions

- A non-refundable deposit of £15 per person is required to secure the booking.
- The balance of the total cost of the event is required 6 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.
- BACS (bank transfer) or credit card may be used as payment. No other form 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 6 weeks prior to your event. Please inform our Christmas Co-ordinator of any special dietary requirements at least 6 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
Rycote Lane, Milton Common, Thame OX9 2PU

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