



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](mailto: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](mailto: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

Saturday 12<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 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](mailto: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](mailto: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 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

**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](mailto: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](mailto: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  
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