

**PRIVATE DINING**

**BROCHURE**

**2010**

## **The Oxfordshire Golf Club**

The Oxfordshire Golf Club, set in beautiful rolling English countryside, is located approximately one hour north west of London on the outskirts of the historic university city of Oxford.

The course has been designed by world renowned golf course architect Rees Jones and has gained an enviable reputation among amateur and professional golfers alike, hosting numerous international tournaments over the years.

*The Finest Golf Clubs of the World – Awarded Distinguished Status*

## **The Clubhouse**

The impressive building is based on 19<sup>th</sup> century English architecture. Incorporating the best of traditional British design. The Clubhouse occupies a total area of nearly 40,000 square feet and commands stunning views of the course. Through the use of selected timbers, stone and marble, together with complementary fabrics, leading interior designer Jenny Maclean has created a welcoming and comfortable clubhouse with a feeling of country luxury.

## **Whatever the Event**

The Oxfordshire is not just about golf. With its fantastic setting and extensive facilities, it is also the perfect venue for social and business events. Meetings and conferences of all scales can be hosted effortlessly with a range of specifically designed rooms available. The Oxfordshire, also has a great reputation as a magical location for weddings and our experienced staff are always on hand to give as much or as little help you require in the planning of your event.

We have six suites available, including the Oxford Suite which has it's own boardroom, lounge, private patio terrace and even an en-suite facility.

It needn't be all work, so why not mix business with pleasure and finish the day with a round of golf on our championship golf course.

A range of secretarial services from copy typing to photocopying are available on request.

- Reception:** Your first port of call. The receptionist will allocate your own personal locker for the day and answer any questions you may have.
- Conference Rooms:** Choosing the right venue is important and The Oxfordshire boasts six conference rooms which can be used for private functions and business meetings. The Oxfordshire sets the scene to create the ideal environment in which to do business.
- Card Room:** Perfect for small meetings
- The Oxford Suite:** Ideal for the smaller meeting or function, the suite is a boardroom and lounge with direct access to an en-suite bathroom, offering a totally self-contained environment, ideal for product launches, team building events, meetings, private functions or as a bridal dressing room.
- The Lakes Lounge Bar:** Perfect for a relaxing drink after golf or before dinner. The bar boasts fantastic panoramic views of the golf course and of the Oxfordshire and Buckinghamshire countryside. The Lounge is open for drinks during restaurant opening hours.
- Ofuro Baths:** Even showering at The Oxfordshire offers a little more. Use the traditional showers or Japanese showers followed by relaxing in our unique Ofuro baths.
- The Oaks Restaurant:** With seating for up to 100 diners, the restaurant is the perfect venue to entertain friends and colleagues. The delicious cuisine combining flavours, aromas and presentation are testament to the Chefs' skill and artistry. Our chefs can provide an excellent choice from both Continental and Japanese cuisine.

## Weddings

Situated in beautiful countryside, The Oxfordshire offers the perfect setting for your wedding day. The 300 acre estate provides a stunning backdrop for your wedding photographs, and our attentive staff are there to ensure your day runs smoothly. Wedding parties can be held for a maximum of 200 guests. Our Chefs have created a mouth-watering menu that blends tradition and innovation, and our experienced staff can help you plan the entire event from flowers to photographs, to ensure a day you'll always remember.

## Private Functions

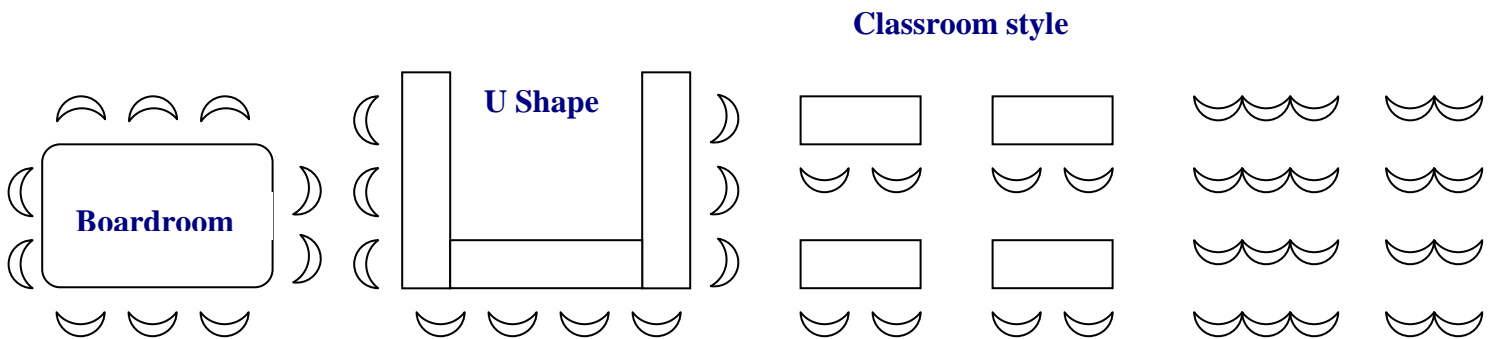
From 70's disco to string quartet we can arrange a party to remember. Our parties begin in the delightful lounge where champagne and canapés are available. On summer evenings you and your guests can stroll out onto the balcony and take in the breathtaking views of the rolling Oxfordshire countryside. Our private party rooms can be tailored to suit your specific requirements, and our experienced staff are always available to help with the planning of your ultimate bash.

Room	Size Meters	Board	U Shape	Cabaret	Theatre	Dinner
The Oxford Suite – Lounge Area	10.1 x 7.3	30	24	35	80	40
The Oxford Suite – Board Room	6.5 x 4.0	14				14
Fairways Suite 1	8.6 x 4.8	15	10	15	25	15/20
Fairways Suite 2	8.6 x 4.8	15	10	15	25	15/20
Fairways Suite 3	8.6 x 5.3	15	10	15	25	15/20
Card Room	6.5 x 4.0	8	8		15	8
Lakes Lounge Bar	13.0 x 8.8					
Oaks Restaurant	12.7 x 10.3	50	45	56 (7 tables of 8) 63 (7 tables of 9)	150	90
(Extended with Fairway Suite)						160

**Combined Meeting Room Dimensions**

Room	Size Meters	Board	U Shape	Cabaret	Theatre	Dinner
Fairway Suite 1 & 2	10.1 x 8.6	28	20	40	80	48
Fairway Suite 2 & 3	10.6 x 8.6	28	20	40	80	48
Fairway Suite 1, 2 & 3	15.4 x 8.6	40	38	70	100	70

**Meeting Room Layouts**



## **£30 Menu**

### **Starters**

Chicken Liver Parfait, Fruit Chutney & Toasted Bread  
Roasted Plum Tomato & Basil Soup with Pesto  
Oak Smoked Salmon, Capers, Lemon & Brown Bread  
Glazed Ham Hock Salad with Warm Poached Egg, Croutons & Honey Mustard Dressing

### **Main Courses**

Roast Loin of Pork, Sage Onion & Apricot Stuffing, Spiced Apple Sauce, Cider Jus  
Breast of Chicken filled with Mushroom & Herb Mousse with Madeira Jus  
Fillet of Salmon Wellington, Prawn Mousse, Parsley Sauce  
Supreme of Chicken, warm Lentil Roquette & New Potato Salad & Green Herb Dressing

### **Desserts**

Bakewell Tart with Vanilla Custard  
Sticky Toffee Pudding with Toffee Sauce & Clotted Cream  
Chocolate & Hazelnut Praline Cheesecake, Milky Chocolate Sauce  
Homemade meringue thick cream & fresh fruit

Coffee & Mints

## **£35 menu**

### **Starters**

Course Chicken Liver, Green Peppercorn & Pork Terrine, Spiced Plum Chutney & Crusty Bread

Scottish Smoked Salmon Parcel with Poached Salmon & Prawn Mousse, Lemon Dressing

Marinated Mozzarella Plum Tomato & Basil Salad with Balsamic Reduction & Pesto

Crispy Duck with Cucumber & Spring Onion Salad with Sweet Chilli Sauce

### **Main Courses**

Baked Fillet of Cod, Chorizo & Butterbean Stew & Crispy Leeks

Slow Roast Belly of Pork, Creamed Potatoes, Glazed Apple & Roasting Juices

Pink Carved Rump of Lamb, Irish Cabbage, Rosemary & Thyme Jus

Braised Scottish Beef, Horseradish Mash, Glazed Carrots, Rich Red Wine Sauce

### **Desserts**

Glazed Zesty Lemon Tart, Raspberry Coulis, Thick Cream

Marmalade Bread & Butter Pudding, Vanilla Custard

Chocolate & Hazelnut Mousse, Chocolate Chip Cookies

Raspberry & White Chocolate Cheesecake, Raspberry Sauce

Coffee & Mints

## **£40 menu**

### **Starters**

Crab & Avocado Tian, Tomato Salsa & Fine Leaves  
Ham Hock Terrine, Homemade Piccalilli, Crusty Bread  
Cantelope Melon, Buffalo Mozzarella & air dried Ham  
Individual Baked Goats Cheese, Beetroot, Walnut & Orange Salad

### **Main Courses**

Baked Fillet of Sea bass, Roast Mediterranean Vegetables, Salsa Verde  
Roast Sirloin of Beef, Yorkshire Pudding, Red Wine Jus  
Supreme of Chicken filled with Goats Cheese, Baby Vegetables, Herb Oil  
Braised Shank of Lamb, Root Vegetable Puree, Redcurrant & Red Wine Jus

### **Desserts**

Pear & Almond Tart, Vanilla Ice Cream, Rum Syrup  
Puff Pastry Apple Pie, Vanilla Cream, Butterscotch Sauce  
Baileys Cheesecake, Toffee Sauce  
Vanilla Pannacotta, Roasted Plums

Coffee & Homemade Fudge

## **£45 menu**

### **Starters**

Marinated Seafood Salad, Fine Leaves

Duck Liver & Foie Gras Parfait, Onion Marmalade, Homemade Brioche

Chicken Consommé with Morels & Crispy Leeks

Homemade Goats Curd, Apple, Walnut & Watercress Salad

### **Main Courses**

Roast Fillet of Lamb, Celeriac Puree, Glazed Shallots, Red Wine Jus

Breast of Duck, Parsnip Puree, Port Wine Jus

Fillet of Monkfish Wrapped in Parma Ham, Sweet & Sour Vegetables, Salsa Verde

Pink carved fillet of local Roe Deer, Haggis Mash, Fig Jam & Redcurrant Jus

### **Desserts**

New York Cheesecake, Poached Strawberries, Strawberry & Balsamic Syrup

Champagne & Berry Jelly, Roasted Strawberry Ice Cream

Warm Chocolate Fondant, Madagascan Vanilla Ice Cream

Raspberry Millie Feuille, Raspberry Sauce

Coffee & Homemade Fudge

## **Vegetarian Main Courses**

Potato Gnocchi with Sundried Tomatoes, Pine Nuts & Pesto

Roasted Quorn Fillet with Roasted Mediterranean Vegetables & a Red Pepper Coulis

Large Flat Mushroom with Goat's Cheese & Red Onion Marmalade  
topped with Puff Pastry

Aubergine Rolls filled with Spinach, Mascarpone and Mozzarella with a Chunky  
Tomato Sauce

## **Fork buffet menu**

### **Meat & fish (choose 2)**

Chicken & bacon salad  
Home cooked ham  
Roast Norfolk turkey  
Smoked salmon & prawns  
Poached salmon mayonnaise  
Chefs selection of cured meats

### **Salads (choose 3)**

Coleslaw  
Potato salad  
Garden salad  
Nicoise salad  
Greek salad  
Ceaser salad  
Tomato & onion

### **Potatoes (choose 1)**

Hot new potatoes  
Chips

### **Desserts (choose 1)**

Chef's choice of dessert  
Selection of cheese & biscuits

Bread basket, sauces & dressings

£20.00 per head additional items £1.50 per head per item

## **Finger Buffet Menu**

Selection of Sandwiches

Open Sandwiches on Ciabatta

Selection of Tortilla Wraps

Olives and Nuts

Barbeque Marinated Chicken Drumsticks

Chicken Satay with Peanut Dip

Homemade Sausage Rolls

Selection of Vegetable Quiches

Tomato and Mozzarella Pizza

Pepperoni Pizza

Goats Cheese and Red Onion Tarts

Selection of Dim Sum with Soy Sauce

Teriyaki Marinated Salmon Skewers

Vol au Vents with various fillings

Mixed Vegetables Crudites with Various Dips

Vegetable Spring Rolls

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Fresh Fruit Platter

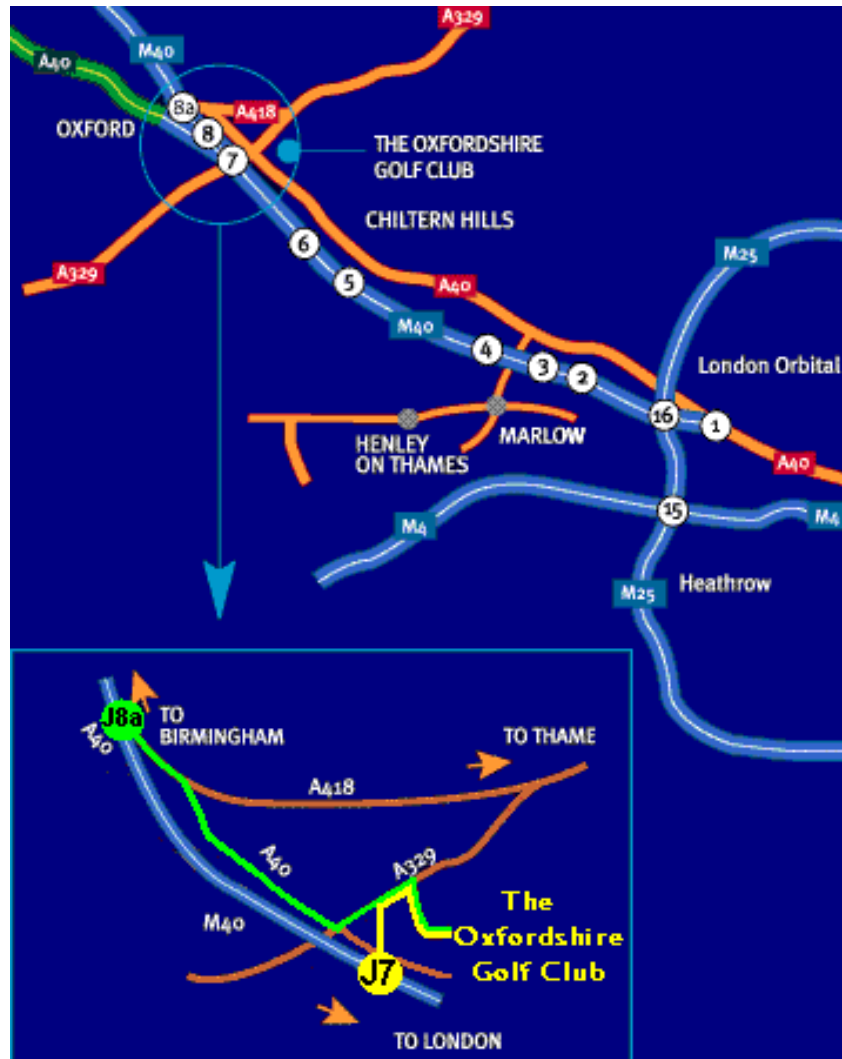
Cheese and Biscuits

Homemade Scones with Clotted Cream

£15.00 per person

£1.75 for any additional items

## How To Find Us



### **From London**



Leave the M40 at Junction 7 and take the A329 towards Thame. The Oxfordshire Golf Club is on the right-hand side of the A329 just 1.5 miles (2.4 kms) from the motorway.

### **From Birmingham**



Leave the M40 at Junction 8a (no exit at Junction 7) and take the A418 to Thame for 1/4 mile, then take the first right onto the A40. Follow this road until you arrive at the A329 and turn left. The club is located 1/1/2 miles on the right-hand side.