

OXFORD WITNEY HOTEL
Witney

Christmas &
NEW YEAR 2022

Discover the wonder

OF CHRISTMAS AT

OXFORD WITNEY HOTEL Witney

Something extraordinary is happening at
Oxford Witney Hotel this Christmas

And we're inviting you all to discover it all. The fabulous festive treats and tasty tipples, spectacular parties and magical getaways, all in a spell binding setting. It is everything you could wish for and more, so join us for an unforgettable experience.

To book, please contact us directly

TELEPHONE

01993 779 777

EMAIL

events@oxfordwitneyhotel.co.uk

Disco & Dine

CHRISTMAS PARTY NIGHTS

Join us for a classic Christmas party night.

Enjoy the delights of our expertly prepared three course choice menu, then hit the dance floor for a night to remember.

Meet your friends and colleagues for pre-party drinks in our Lounge Bar.

Arrive at 7:00pm, Dinner will be served from 7:30pm

ROASTED PARSNIP & APPLE SOUP (VG & GF)

crispy parsnip and apple ribbons

HAM HOCK TERRINE

caramelised onion chutney, pea puree, pea shoots and toasted sourdough

ROAST FESTIVE TURKEY

chestnut and cranberry stuffing, rosemary roast potatoes, Brussels sprouts, honey roast carrots, parsnips and pan-gravy

BRAISED BLADE OF BEEF (GF)

rosemary roast potatoes, Brussels sprouts, honey roast carrots, parsnips and pan-gravy

CUMIN BUTTERNUT SQUASH & LENTIL WELLINGTON (VG)

rosemary roast potatoes, honey roast carrots, parsnips, brussels sprouts, and Provençal sauce

STICKY TOFFEE PUDDING (GF)

rich salted butterscotch sauce, vanilla bean ice cream

CHOCOLATE & COCONUT TART (VG & GF)

berry compote

(for Christmas pudding lovers out there, we haven't forgotten you, please just ask – served with a rich brandy sauce!)

FRESHLY BREWED TEA & COFFEE

mini mince pies

Saturday 26th November £32.95

Thursday 1st, 8th, & 22nd December £32.95

Friday 2nd, & Saturday 3rd December £35.95

Friday 9th and 16th December, Saturday 10th & 17th December £39.95

Wednesday 14th & 21st December £32.95

Thursday 15th December £36.95

Sunday 18th December £35.95

If you're too busy over the Christmas period, join us for a post-Christmas party night in January.

FESTIVE LUNCHES

Whether you are looking for a table for two in The Brasserie or an event for 140 in our Sherbourne suite, we have the perfect festive lunch for you at Oxford Witney Hotel.

Expect a warm welcome, beautiful surroundings and a meal to remember.

Meet your friends and colleagues for pre-lunch drinks in the lounge Bar. We understand that lunchtime schedules may be tight, let us know in advance and we will ensure a service to work around your timings.

ROASTED PARSNIP & APPLE SOUP (VG & GF)

crispy parsnip and apple ribbons

ROAST FESTIVE TURKEY

chestnut and cranberry stuffing, rosemary roast potatoes, Brussels sprouts, honey roast carrots, parsnips and pan-gravy

CUMIN BUTTERNUT SQUASH & LENTIL WELLINGTON (VG)

rosemary roast potatoes, honey roast carrots, parsnips, Brussels sprouts, and Provençal sauce

STICKY TOFFEE PUDDING (GF)

rich salted butterscotch sauce, vanilla bean ice cream

CHOCOLATE & COCONUT TART (VG & GF)

berry compote

(for Christmas pudding lovers out there, we haven't forgotten you, please just ask – served with a rich brandy sauce!)

*Festive lunches are available from
late November to the end of January.*

Pre-booking is necessary to obtain the festive menu.

Two courses
£17.95

Three courses
£21.95

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Afternoon Tea WITH A SEASONAL TWIST

Treat yourself, your loved ones and your friends
to a luxurious Afternoon Tea of delicious festive goodies.

From 2:00pm – 5:00pm

Sandwich Selection

Turkey and cranberry

Salmon with cream cheese and chive

Cheese and spicy plum chutney

Egg and watercress

Cake Selection

Scones with clotted cream, strawberry preserve

Mini mince pie

Mini eclair

Mini black forest gateaux

Mini Victoria sponge

Freshly brewed tea & coffee

£16.95 per adult. £11.95 per child under 12 years.

With A Glass Of Bubbly

£20.95 per adult

Available throughout November and December,
excluding Christmas Day. Pre-booking required.

Christmas Day

LUNCH

Sit back, relax and let us take care of you and your loved ones on Christmas Day with a delicious festive feast.

Celebrate, enjoy good company and fantastic food among our joyous surroundings for a Christmas to remember.

With tables available to suit your party's requirements, we guarantee that you'll have the most special day, it is time to make more memories!

Mealtimes are arranged directly with the hotel.
Book early to secure your preferred option.

Lunch is served between 12noon and 2:30pm

Dress code
Smart casual

£70 per adult
£35 per child (under 12 years).
Children under 3 years eat free.

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A non-refundable £10 deposit per person is required at the time of booking.

Full balance is due by Friday 18th November 2022.

Starter

LIGHTLY SPICED PARSNIP SOUP (VG & GF)
chilli oil and chives

NORTH ATLANTIC PRAWN COCKTAIL
classic cocktail sauce, buttered sourdough

CLASSIC SCOTTISH SMOKED SALMON
caper berries, lemon crème fraîche and toasted crostini

CHICKEN LIVER PARFAIT
red onion compote, toasted sourdough

Intermediate

GIN 'N' ELDERFLOWER GRANITA

Mains

ROAST FESTIVE TURKEY
chestnut and cranberry stuffing, rosemary roast potatoes, Brussels sprouts, honey roast carrots, parsnips

BRAISED BLADE OF BEEF (GF)
bubble and squeak, rich red wine sauce, crispy onions

FILLET OF SALMON WITH HERB CRUST
lemon butter sauce, courgette ribbons

BUTTERNUT SQUASH & BEETROOT RISOTTO (VG & GF)
beetroot crisps, pea shoots
Family service of festive vegetables and rosemary roast potatoes

Dessert

TRADITIONAL CHRISTMAS PUDDING
berry compote, brandy cream

ST CLEMENT'S POSSET
lemon shortbread thins, candied orange

HOME BAKED CHOCOLATE BROWNIE (V)
honeycomb ice cream

ETON MESS (V)
crushed meringue, yoghurt, winter berries compote

FRESHLY BREWED TEA & COFFEE
mini mince pie

New Year's Eve Gala Dinner

For the ultimate way to welcome in 2023, join us for a delicious five-course Gala Dinner for a night to remember.

Afterwards you will be entertained by music from our resident DJ.

Arrive anytime from 7:00pm for our champagne reception. Dinner served from 7:30pm.

Dress code: Dress to Impress! £78 per adult

Starter

**CLASSIC OAK
SMOKED SALMON**
lemon mascarpone
and caper berries

**PARSNIP
VELOUTÉ (VG)**
stilton croutons,
parsnip ribbons

**PRESSED CHICKEN
& DUCK TERRINE (GF)**
spiced date and
pear chutney

Intermediate

Gin 'N' Elderflower Granita

Mains

DUO OF BEEF (GF)

tender fillet and succulent blade of beef, grain mustard pomme puree,
winter vegetables, mushroom and thyme jus

**PAN FRIED
STONE BASS (GF)**
sautéed young potatoes,
winter greens, lemon butter sauce

**BUTTERNUT SQUASH
RISOTTO (VG & GF)**
parmesan crisps, pea shoots
and truffle oil dressing

Dessert

TRIO OF DESSERTS

baileys cheesecake, black cherry and chocolate gateau, berry mille-feuille

FILTER COFFEE, TEA & PETIT FOURS

Make a night of it

Stay in one of our beautiful bedrooms and enjoy a hearty brunch on New Year's Day, including New Year's Eve Gala Dinner, from **£137** per adult (when sharing a double or twin room).

Two-night packages are available from **£199** per adult (when sharing a double or twin room).

Why not upgrade your room to one of our suites?
Ask our Christmas event planner for more details.

Events

IN 2023

ROMANTIC ST. VALENTINE'S DINNER

Enjoy a romantic St. Valentine's Dinner on **11th, 12th, or 14th February 2023**

Treat your loved-one to a delicious three-course menu,
served in The Brasserie Restaurant. **£29.95** per person.



MOTHERING SUNDAY LUNCH

Sunday 19th March 2023

Indulge your mum and treat her to a relaxing Mothering Sunday.
We have a wonderful Sunday lunch menu, which will be presented in
our beautiful The Brasserie Restaurant.

All mothers receive a special gift from the hotel.

£25.95 per adult. £14.95 children under 12 years. Children under 3 years eat for free



MOTHERING SUNDAY AFTERNOON TEA

Sunday 19th March 2023

All mums deserve to be spoiled. Our traditional Afternoon Tea will be served
in our lounge, each mum will receive a special gift from the hotel.

£19.95 per adult. **£12.95** Children under 12 years.
Children under 3 years eat for free.

Add a delightful glass of bubbly to your Afternoon Tea, **£23.95**



EASTER SUNDAY LUNCH

Sunday 9th April 2023

Bring your family to celebrate this wonderful weekend. We have a wonderful
Sunday lunch Carvery menu, which will be presented in our beautiful The Brasserie Restaurant.

All children receive an Easter Egg from the hotel.

£22.95 per adult. £14.95 Children under 12 years. Children under 3 years eat for free.

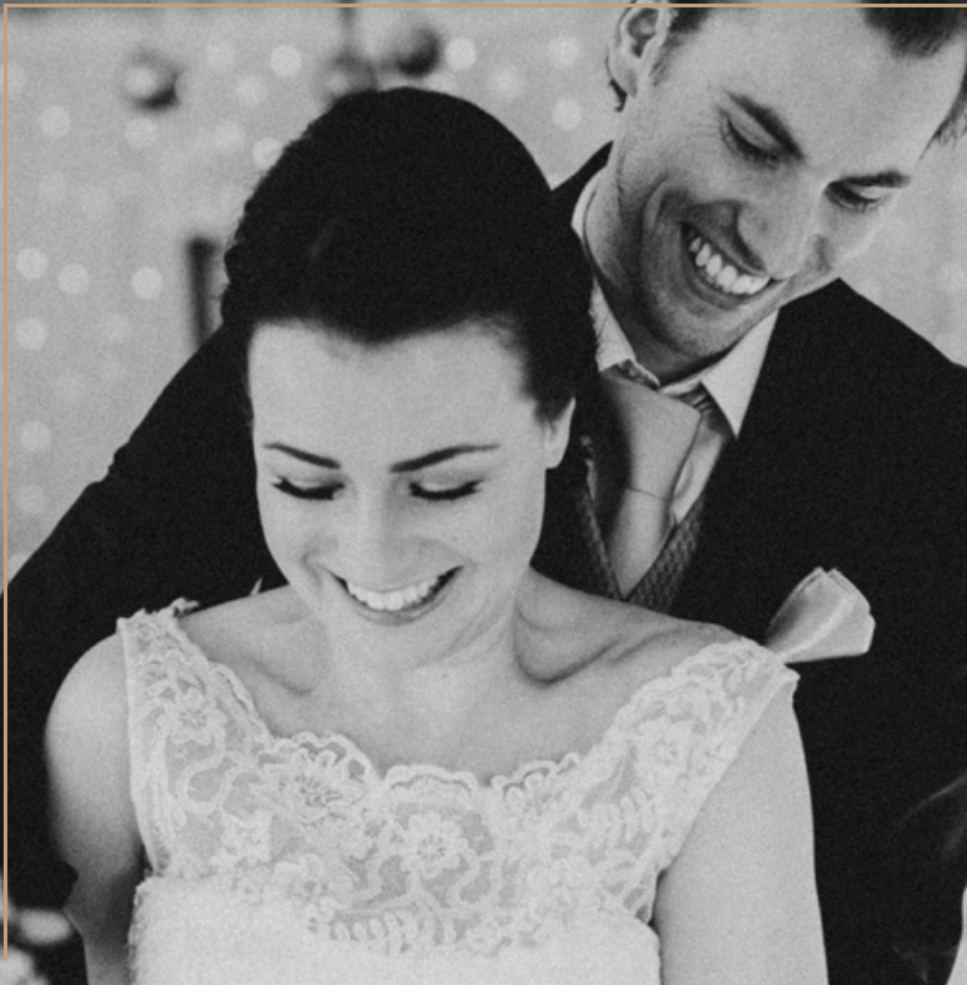
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Magical Winter Wedding

£2999.00

Based on 50 day guests and 70 guests for the evening guests

Additional day guests £50 Per person.
Additional evening guests £18 Per person.

Make your wedding magical:

Your fairytale wedding is right here at Oxford Witney Hotel, with a little magic adding a dash of enchantment to your special day.

Let us help you celebrate your magical Winter Wedding.

Selected dates from October 2022 to March 2023, excluding Christmas Day, Boxing Day and New Years Eve, subject to availability at the time of confirmation

INCLUDES:

Room hire for the civil ceremony, wedding breakfast and evening reception

Red carpet arrival

Three course wedding breakfast menu

White table linen

Cake stand and knife

Resident DJ for your evening reception

Bed and breakfast accommodation for the Bride and Groom

Discounted accommodation rate for your wedding guests

Drinks package includes:

Reception drink of Bucks Fizz or a non-alcoholic fruit punch

House wine served with your wedding breakfast

A glass of bubbly to toast the Bride and Groom

To book a hotel show round or check availability, please contact our expert Wedding Planner directly:

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£2999 is for 50 adults for the wedding breakfast and 75 guests for the evening reception, available on selected dates. The offer cannot be used in conjunction with any other promotion and is subject to availability. Terms and conditions apply.

TERMS & CONDITIONS

- A provisional booking can be held for a maximum of 10 days, by which time a non-refundable deposit of £10.00 per attendee is required to secure the booking.
- Should a deposit not be received within the 10 days, the booking will be automatically released.
- All deposits and payments are non-refundable.
- The final balance is due by 18th November 2022 or four weeks prior to the event, whichever date is earlier. If you are making a booking within four weeks of your event you will be required to pay the full amount to confirm the places.
- Any reduction in numbers after payment is received will not be refunded and cannot be transferred to beverage or accommodation.
- Bookings over 10 guests may be subject to a separate contract with different terms and conditions.
- Private company bookings may be subject to a separate contract with different terms and conditions.
- The hotel reserves the right to cancel any event for any reason at its discretion, in this instance all deposits and payments made will be refunded.
- All rates quoted are subject to availability and correct at time of publishing.
- VAT is included at the prevailing rate.
- All accommodation bookings require full payment at the stage of booking unless otherwise stated.
- Bedrooms will be available from 2.00pm on the day of arrival.
- Should you have any food allergens, please ask the organiser/venue who will provide you with detailed ingredients for each dish. All dietary/allergen requirements must be advised in writing to the venue at least 10 days prior to the event. The individual should check with the service staff on the evening to ensure all dietary requirements have been met. Dietary needs ordered on the evening will be charged as taken.
- Out of courtesy to all guests, a dress code of smart dress will apply to all events.
- Table layouts, table sizes and room plans are at the discretion of the hotel, as this is impacted by numbers attending each event. We reserve the right to seat larger groups into smaller parties.
- The hotel reserves the right to amalgamate Christmas events to ensure appropriate numbers or move an event to a smaller/larger room should numbers dictate. In some circumstances, this may include a change of date.
- Dinner service will begin promptly so please arrive in good time so other guests are not inconvenienced.
- The hotel does not allow guests to bring their own drinks, aerosols, or novelties onto the premises. Failure to comply will result in guests being asked to leave the event (refunds will not be given in this instance).
- The hotel management reserve the right to refuse entry to the hotel and to charge the company, organiser or individual for any damages caused by unreasonable behaviour.
- The hotel accepts no liability for any damage or loss of personal possessions however caused (including those deposited with the hotel).
- The hotel reserves the right to amend menu items and wine lists, offering alternatives should supply become limited.
- The hotel reserves the right to change the advertised artistes without prior notice in the unfortunate circumstances of force majeure, ill health or forces beyond our control.
- The hotel accepts their obligation to comply with any official guidance from UK Government/ specialist Health & Safety advice in relation to Covid-19 pandemic and may be required to impose restrictions. The hotel may be required to limit or restrict food and drink availability & planned entertainment. In the scenario where we are required to close our venue, we will propose at least one alternative date for your event, should the proposed new event date(s) not be suitable, we will offer a full refund.

OXFORD WITNEY HOTEL

Witney

Olney House, Ducklington Lane, Witney OX28 4EX

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