

Feasting Menus

Groups (of 5 or more) reserving for the dining room at either THE OXLEY or at THE QUEEN & BEAVER are offered our Feasting Menu, a choice of dishes to share.

We believe that the feasting approach enhances the sense of occasion that brings a large group of people together around one table.

If two choices are made, these will be divided 50:50 and served on equal feasting platters. The current menu is available below.

Julie and Elizabeth will be happy to guide you through the process of ordering and talk you through the dishes available. If you have something specific in mind, perhaps something you have enjoyed from our a la carte menu or a menu around a seasonal theme, Julie and Elizabeth can discuss a bespoke set menu with you.

Menus are charged per head. The cost includes side dishes of seasonal vegetables and potatoes, but excludes drinks. If there are vegetarians in the group they are more than welcome to order from our a la carte menu. Numbers for the roast choices must be firm once the order has been placed and the credit card information is received. No shows will be charged 50% of the confirmed price.

Please give us 3 full days notice when ordering a roast.

Traditional Roast Beef and Yorkshire Pudding	\$28 (Minimum 5 persons)
Roast Prime Rib Roast and Yorkshire Pudding	\$36 (Minimum 8 persons)
Beef Wellington	\$37 (Minimum 5 persons)
Slow Cooked Lamb Shoulder	\$30 (Minimum 5 persons)
Venison Stew and Dumplings	\$24 (Minimum 5 persons)
Roast Rib Eye of Bison	\$40 (Minimum 8 persons)
Roast Suckling Pig (at the Queen & Beaver only)	\$36 (Minimum 10 persons)
Loin of Pork and Apple Sauce	\$24 (Minimum 5 persons)

Please contact Julie Garton at The Oxley julie.garton@theoxley.com or at 647 348 1300. Please contact Elizabeth Savage at the Queen and Beaver elizabeth@queenandbeaverpub.ca or at 647 347 2712.

N.B. Every Sunday Evening we serve Roast Beef and Yorkshire Pudding as an a la carte menu option.