

For groups of eight (8) or more dining at the Oxley we are able to offer our Feasting Menus. We believe that the feasting approach enhances the sense of occasion that brings a large group of people together around one table.

We will be happy to assist you in creating your customized menu, if you are searching for something specific that is not listed we can discuss the possibility of a bespoke menu.

Menus are charged per person, orders must be received a minimum 72 hours prior to the event. In the event of cancellation with less than 24 hours notice there will be a 50% charge to the credit card on file. Specific dietary restrictions and allergies can be accommodated for with advance notice. A maximum of 2 selections from each category is available per event. Appetizers and Desserts are served Plated and Main courses are served Family Style.

Appetizers

- Stilton & Poached Pear Salad with Baby Gem Lettuces, Candied Walnuts & Yogurt Dressing \$14
- Harissa Spiced Kale Salad with Pickled Raisins, Almonds & Mint \$13
- Roasted Root Vegetables with Quinoa, Bitter Greens, Pumpkin Seeds & Cranberry Vinaigrette \$13
- The Oxley Seasonal Soup \$9
- Mixed Green Salad with Sherry Shallot Vinaigrette \$10

Mains

(Served Family Style)

- Classic Roast Strip Loin of Beef with Yorkshire Puddings, Beef Fat Roasted Potatoes, Heirloom Carrots and Green Beans \$32
- Beef Wellington with Garlic Pomme Puree, Green Beans and Heirloom Carrots \$44
- Corned Beef Brisket with Braised Cabbage, Heirloom Carrots & New Potatoes \$34
- Harissa Spiced Leg of Lamb with Roasted Cauliflower, Minted Fingerling Potatoes & Buttered Peas \$41
- Organic BC King Salmon Wellington with Winter Squash Puree, Braised Greens & Fingerling Potatoes \$39
- Venison & Dark Chocolate Stew with Suet Dumplings, Parsnips & Heirloom Carrots. \$39
- Herb Crusted Prime Rib of Beef with Yorkshire Puddings, Beef Fat Roasted Potatoes, Heirloom Carrots & Green Beans. \$43

Desserts

- Sticky Toffee Pudding with Treacle Sauce & Vanilla Ice Cream \$9
- Mixed Berry, Pear & Oat Crumble \$10
- Spiced Apple Galette with Salted Caramel Ice Cream \$10
- Dark Chocolate Brownie with Peanut Butter Ice Cream \$10
- Port Stewed Seasonal Fruit with Sorbet \$9