




O^{the}xley

Holiday Package



121 YORKVILLE AVE
647 348 1300





*The Oxley promises fantastic food served alongside
a cold pint, hand crafted cocktail or an excellent glass of
wine. All our food is made from scratch and inspired by
traditional British fare. Prepared by our kitchen team
overseen by Executive Chef, Andrew Carter.*

O^{the}xley

*The Snug is the perfect spot to
host any event.*

*The maximum capacity for a
cocktail reception is 30 & 20
for a seated dinner.*

*Contact for details regarding
larger groups in the
Main Dining Room.*



The
Oxley

Christmas Menu A | \$68pp

Starters

Seasonal Soup (V)

With Fresh Bread & Butter

or

Bibb & Roast Pear Salad (V)

With Manchego-Walnut Chips & Sherry Shallot Dressing

or

Stout Cured & Smoked Ontario Lamb Shoulder

With Rocket & Stilton Salad

or

Roast Goat Cheese & Sourdough Terrine (V)

With Watercress-Tewkesbury Mustard & Honey Salad

Mains

Roulade of Farm Fresh Turkey

With Fondant Roots, Creamed Potatoes, Baby Kale & Madeira Jus

or

Haddock St. Jacques

With Spinach & White Mushrooms

or

Dry Aged Muscovy Duck Breast

With Dumplings, House-Cured Bacon, Watercress & Celeriac Velouté

or

Mushroom & Aged Provolone Pithivier (v)

With Young Leaves & Sherry Shallot Dressing

Desserts

Fresh Lemon Tart With Raspberry Coulis

Sticky Toffee Pudding With Vanilla Ice Cream

Chocolate-Baileys Bread & Butter Pudding With Crème Anglaise

Christmas Menu B | \$85pp

Starters

Seasonal Soup (V)

With Fresh Bread & Butter

or

Bibb & Roast Pear Salad (V)

With Manchego-Walnut Chips & Sherry Shallot Dressing

or

Stout Cured & Smoked Ontario Lamb Shoulder

With Rocket & Stilton Salad

or

Roast Goat Cheese & Sourdough Terrine (V)

With Watercress-Tewkesbury Mustard & Honey Salad

Mains

Pan Seared Arctic Char & Sorrel

With Fingerling Potatoes & Snow Peas

or

8oz Beef Tenderloin Bordelaise

With Scallop Potatoes & Fine Green Beans

or

Rack of Canadian Lamb & Aubergine Caviar

With Black Olives Preserved Lemon & Oregano Roast Potatoes

or

Roulade of Farm Fresh Turkey

With Fondant Roots, Creamed Potatoes, Baby Kale & Madeira Jus

Desserts

Fresh Lemon Tart With Raspberry Coulis

Sticky Toffee Pudding With Vanilla Ice Cream

Chocolate-Baileys Bread & Butter Pudding With Crème Anglaise

the
Oxley

Family Style Dining

For Parties of 6 or More

Starters

Seasonal Soup (V)
With Fresh Bread & Butter
or

Bibb & Roast Pear Salad (V)
With Manchego-Walnut Chips & Sherry Shallot Dressing

Mains

Canadian Beef Wellington | \$95pp
With Madeira Jus
or

Roulade Of Farm Fresh Turkey | \$65pp
With Stuffing, Cranberry Sauce & Chipolatas

*Both Served with Fondant Roots,
Scallop Potatoes & Baby Kale*

Desserts

Fresh Lemon Tart With Raspberry Coulis
Sticky Toffee Pudding With Vanilla Ice Cream
Chocolate-Baileys Bread & Butter Pudding With Crème Anglaise

*We will be happy to assist
you in creating a customized
menu, if you are searching
for something specific
that is not listed.*

O^{the}xley

Canapés

priced per dozen

\$60 per 12

Welsh Rarebit (V)

Mushroom & Stilton Toasts (V)

Pakora With Berbara Yogurt Dip (GF)+(V)

Smoked Tomato, Olive Crumb & Basil Oil on Baby Gem (VG)

Hummus & Pickled Vegetables on Flatbread (VG)

Crushed Peas & Goat Cheese on Toast (V)

\$84 per 12

Salmon & Crab Croquettes with Hazelnut Romesco

Stilton & Green Peppercorn Sausage Rolls

Mini Grilled Cheese with House Ketchup

\$96 per 12

Canadian Beef Sliders with House Ketchup

\$132 per 12

Seared Ontario Lamb Chops with Mint Sauce (GF)

\$264 per 12

Grilled Beef Tenderloin Buns With House Tewksbury Crème Fraiche

Platters

priced per person, minimum of 6 people

House Breads, Tapenade & Spreads \$6.50

Assorted Crudités with Selection of House-Made Dips \$6

British & Canadian Cheeses with Accompaniments \$10

Charcuterie with House Mustards, House Crostini & Pickles \$12

Marinated Olives \$7

Assorted Fruit \$7

House Cookies & Squares \$7

O^{the}xley

Wine List

Lambrusco di Sorbara, Cantina di Soliera NV, Emilia-Romagna, IT \$62

Prosecco DOC, Montelliana NV, Veneto, IT \$67

Crémant du Jura, Domain Baud NV, Jura, FR \$78

NV Brut, Taittinger | Champagne, FR \$165

Chenin Blanc, Pearce-Predhomme | Stellenbosch, SA \$68

Chardonnay, Stephen Vincent | North Coast, California, USA \$78

Grüner Veltliner 'Federspiel', Domäne Wachau, Wachau, AT \$85

Chablis, Château de Maligny, | Burgundy, FR \$98

Chardonnay, Flowers Vineyards | Sonoma Coast, California, USA \$145

Côtes du Rhône, Domaine du Seminaire | Rhône Valley, FR \$75

Pinot Noir, Stephen Vincent | North Coast, California, USA \$78

Tempranillo Reserva, Marqués de Murrieta | Rioja, ES \$85

Merlot 'Decoy', Duckhorn | Sonoma County, USA \$110

Cabernet Sauvignon, Truchard | Carneros, Napa Valley, USA \$135

View Our Full List Here

O^{the}xley