

the Oxley

Holiday 2025



The Snug is the perfect spot to host any event and has maximum capacity of 30 guests for a cocktail reception or 20 for a seated dinner

For larger gatherings, we also offer main floor and full-restaurant buyouts

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Platters

priced per six people

The Oxley Ploughman's Platter $114

House Breads & Spreads (v) $42

Assorted Crudités with Selection of House-Made Dips (v) $42

British & Canadian Cheeses With Accompaniments (v) $78

Charcuterie & House Pickles $78

Marinated Olives (v) $45

Assorted Fruit (v) $45

House Cookies & Squares (v) $58

Canapés

priced per dozen | minumum of two dozen per item

$72 per dozen

Welsh Rarebit on Toast

Mushroom & Stilton Toasts (V)

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

Hummus & Pickled Vegetables on Flatbread (VG)

Crushed Peas & Goat Cheese on Toast (V)

Seasoned Grilled Squash & Smoked Ricotta (GF/V)

$84 per dozen

Mini Grilled Cheese & House-Ketchup (V)

House-Smoked Duck Breast & Asian Slaw on Crispy Wonton

Chorizo Sausage Rolls & Oxford Sauce

Smoked Tomatoes & Aged Cheddar on Toast (V)

Caponata Turnovers (V)

Grilled Chicken Skewer & Peanut Sauce

$96 per dozen

Crab Cakes & Sicilian Pepper Sauce

Goujons of Sole & Tartare Sauce

Smoked-Haddock Kedgeree Arancini & Coriander Chutney

Canadian Beef Sliders & House-Ketchup

Maple-Soya Braised Beef Short Rib Turnovers

Lamb Rann & Mini Yorkshire Puddings

$180 per dozen

Seared Ontario Lamb Chops & Mint Sauce (GF)

Grilled Beef Tenderloin Sliders & House Tewksbury Crème Fraiche

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Prix-Fixe Lunch Menu

Holiday Menu

Lunch

Two Course $48pp | Three Course $60pp

starter

Seasonal Soup
With House-Sourdough & Herb Butter

This & That Green Salad (v)
Sumac & Pomegranate Dressing

Harissa-Spiced Kale, Almond Salad (v)
With Dates, Red Onion, Mint & Manchego

main

Turkey Roulade
With Scallop Potatoes & Root Vegetables

Pork Schnitzel & Baby Gem Caesar
With House-Smoked Bacon & Poached Egg

Midlands Lamb Curry & Basmati Rice
With Pappadums & Apple Chutney

Mushroom & Smoked Gruyère Pithivier (v)
Young Leaves & Sherry Shallot Vinaigrette

dessert

Sticky Toffee Pudding With Vanilla Ice Cream

Lemon Meringue Pie With Raspberry Coulis

Flourless Chocolate Cake With Raspberry Ripple Ice Cream

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Prix-Fixe Dinner Menu

Holiday Menu

Dinner | $68pp

starter

Seasonal Soup
With House-Sourdough & Herb Butter

Belgian Endive, Radicchio & Pear Salad (v)
With Orange-Mustard Thyme Dressing

Chèvre & Slow Roast Onion Brioche (v)
With Chicory & Fine Herbs

Pressed Guinea Fowl & Ham Hock Terrine
With Spiced-Plum Chutney

main

Turkey Roulade
With Scallop Potatoes & Root Vegetables

Roast Atlantic Salmon & Mussels
With Smoked Paprika, Red Peppers, Saffron & Potatoes

6oz Grilled Canadian Beef Flat Iron
With Confit Shalott Jus & Scallop Potatoes

Mushroom & Smoked Gruyère Pithivier (v)
Young Leaves & Sherry Shallot Vinaigrette

main additions +$30

8oz Canadian Beef Tenderloin
With Porcini & Tewkesbury Mustard Cream

Rack of Ontario Lamb
With Ontario Elderberry & Rosemary Glaze

dessert

Sticky Toffee Pudding With Vanilla Ice Cream

Lemon Meringue Pie With Raspberry Coulis

Flourless Chocolate Cake With Raspberry Ripple Ice Cream

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e-mail jenn@theoxley.com or

call 647 348 1300

to book your party

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