



DINNER PARTIES

Relax and enjoy your own party!



OUR STORY

who we are and what makes us tick.

We are a Cotswolds based boutique hospitality company specialising in private parties from 8 - 300 guests. With effortless style and grace, our small and highly experienced team deliver events with flair and finesse, whatever the occasion.

We can create everything from an indulgent fine dining dinner, a relaxed supper with friends to a lavish summer BBQ paired with delicious Ottolenghi style salads. Each event is entirely bespoke with tailored and unique menus to suit your style and imagination.

Our menus are designed from one food lover to another, I hope you enjoy them as much as we do. My advice is to pour yourself a large glass of wine and enjoy reading through.

John Le Gassicke
Founder





DINNER PARTIES

Please feel free to mix and match across all the menus

MENU A

TO START

Piccolino Mozzarella
Heritage Tomato, Toasted Pine Nuts,
Basil Oil



THE MAIN EVENT

Ballotine of Oxfordshire Chicken
Wild Mushroom Duxelle, Lemon & Thyme Sauce



TO FINISH

‘The Cotswolds Eton Mess’
Local Raspberries and Strawberries
Meringue, Ginger





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MENU B

TO START

Mushroom Velouté
Truffle, Enoki, Tete De Moine



THE MAIN EVENT

Slow Roasted Belly of Toddenham Pork
Wild Garlic, Apple Gel, Tender Stem,
Black Pudding, Parsnip



TO FINISH

Peanut & Chocolate Delice
Salted Caramel





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MENU C

TO START

Oxfordshire Goats Cheese & Baby Beetroot Salad
Candied Walnuts, Balsamic Dressing



THE MAIN EVENT

Rack Of Lamb
Pea Puree, Potato Rosti, Peppernade, Jus



TO FINISH

New York Style Raspberry Cheesecake
Berry Compote





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MENU D

TO START

Confit Salmon
Smoked Creme Fraiche, Sea Vegetables



THE MAIN EVENT

Duo of Duck; Breast and a crispy leg bon bon
Celariac Fondant, Garden Greens
Blackberry Jus



TO FINISH

Poached Rhubarb
Creme Patisserie, Rosemary Brioche





SUMMER SALADS

Add some zing to your summer soiree with a spread of gorgeous summer salads, perfect alongside a sharing platter of BBQ'ed meat or fish.

Tumbling Tomato & Burrata
Fresh Basil, Pine Nuts, Confit Garlic

Green Bean & Shitake Mushroom
Lemon, Hazelnut Aged Balsamic

Sweet Potato & Pecan
Quinoa, Spring Onion, Lime

Butternut Squash & Goats Cheese
Sage, Hazelnut, Lemon

Garden Pea & Edamame
Smoked Lardons, Tahini, Greek Yoghurt

Roquefort & Candied Walnut
Charred Pepper, Thyme, Lemon

Roasted Cauliflower, Pomegranite & Cumin
Parsley, Tarrogon & Mint

Roasted Mediterranean Vegetables
Garden Pesto Dressing

Watermelon
Mint, Feta Cheese

Garden Herb Slaw
Radish, Garden Herbs

Garden Fresh Leaf Salad
French Vinegarete

Classic Caesar
Boquerones, Bacon, Ciabatta, Cos

Traditoinal Greek Salad
Feta, Pepper, Olive, Lemon, Oregano

Crunchy Kale & Chickpea
Tahini, Grape, Parmesan





CONTACT US

Please feel free to call or email us to discuss your event and menu ideas. We would love to hear from you.

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Events

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