



Christmas 2019

## CHRISTMAS LUNCHES

It's the most wonderful time of the year!

Relax and enjoy a delicious festive lunch served in wonderful surroundings.

Available Monday to Friday throughout December

Two courses £25.95 per person

Three courses £29.95 per person

## CHRISTMAS PARTY NIGHTS

Make this year's Christmas Party unforgettable!

Celebrate in style with a delicious three course meal and music from our disco Visually Sound. They focus on spinning the kind of music you want to hear for a mind blowing party! Expect attention to detail and personal service from your Christmas DJ.

Saturday 30<sup>th</sup> November & Friday 6<sup>th</sup> December ~ £42.00 per person

Thursday 12<sup>th</sup> & 19<sup>th</sup> December ~ £38.00 per person

Friday 13<sup>th</sup> & 20<sup>th</sup> December ~ £44.00 per person

Saturday 7<sup>th</sup>, 14<sup>th</sup> & 21<sup>st</sup> December ~ £46.00 per person

Includes a drink on arrival – Friday and Saturday dates only

Arrival 7.30pm ~ Dinner 8.00pm ~ Carriages 12.30am

## LIVE MUSIC NIGHTS WITH GUS DE LA QUERRA

Celebrate the festive season with friends and colleagues. Join us for a fabulous three-course dinner and then take to the dance floor with one of our favourite local musicians who really knows how to get the party started!

Friday 6<sup>th</sup>, 13<sup>th</sup> & 20<sup>th</sup> December ~ £42.00 per person

Includes a drink on arrival

Arrival 7.00pm ~ Dinner 7.30pm ~ Carriages 12.30am

# CHRISTMAS LUNCH AND PARTY NIGHT MENU

## Starters

White Bean & Roasted Garlic Soup, freshly baked Bread (V, VE, NG)

Duck Liver & Orange Parfait, Autumn Fruit Chutney,  
Sourdough Toast Rocket Salad

Roast Baked Goat's Cheese, Pear, Walnut & Rocket Salad,  
Beetroot & Horseradish Relish (V)

## Mains

Traditional Roast Turkey, Sage & Onion Stuffing, Pigs in Blankets  
with Roasted Roots, Braised Red Cabbage, Pan Gravy

Pan Roasted Hake, Potato Rosti, Peas,  
Lettuce & Bacon Creamy Peppercorn Sauce (NG)

Wild Mushroom & Lentil Loaf, Roasted Shallots,  
Baby, Roots & Basil Veirge (V, VE)

## Desserts

Traditional Christmas Pudding, Blood Orange and Brandy Sauce

Lemon Posset, Spiced Ginger Compote and Shortbread

Cheese & Fruit Loaf - £2.50 per person

## To Finish

Lunches will include Tea, Coffee and Mince Pies

(V) - Vegetarian, (V) Vegan, (NG) - No Gluten containing ingredients

Some items on the menu may contain modified soya or maize and some of our products may contain nut or nut derivatives. Please ask our staff for further information. Allergens - if you have a specific allergen requirement please ask our team for information on the dishes in this menu. Please note our kitchens work with gluten containing products so we cannot guarantee that our dishes will be free of gluten traces.

# FESTIVE CHRISTMAS DAY LUNCH

Celebrate Christmas Day at Witney Lakes Resort and let us do the hard work!  
Spend time with your family and friends and enjoy a festive four course lunch.

Arrival 1.00pm. Christmas lunch will be served at 1.30pm.

## Starters

Creamy Mushroom Soup with Garlic Croutons (V)

Gin & Beetroot Cured Salmon and Pickled Cucumber

## Palette Cleanser

Lemon Sorbet

## Mains

Traditional Roast Turkey,  
Cranberry, Red Onion & Sage Stuffing, Pigs in Blankets with Sage Gravy  
Squash, Red Pepper & Pistachio Nut Roast with Wild Mushroom Sauce (V)

*Served with Roast Potatoes and Seasonal Vegetables*

## Desserts

Traditional Christmas Pudding  
with Orange & Brandy Sauce

English Cheese with Celery, Grapes, Crackers and Chutney

## To Finish

Tea, Coffee and Mini Treats

Adults £65.00 per person

Children (Under 12) £30.00 per person

Children (Under 6) £20.00 per person

# BOXING DAY LUNCH

Join us for a delicious three course meal and keep the festive spirit going on Boxing Day.  
Lunch will be served 12pm-3pm.

## Starters

White Bean & Roasted Garlic Soup, freshly baked Bread (V, VE)

Duck Liver & Orange Parfait, Autumn Fruit Chutney, Sourdough Toast Rocket Salad

Roast Baked Goat's Cheese, Pear, Walnut & Rocket Salad, Beetroot & Horseradish Relish (V)

## Mains

Traditional Roast Turkey, Sage & Onion Stuffing, Pigs in Blankets  
with Roasted Roots, Braised Red Cabbage, Pan Gravy

Pan Roasted Hake, Potato Rosti, Peas, Lettuce & Bacon Creamy Peppercorn Sauce (NG)

Wild Mushroom & Lentil Loaf, Roasted Shallots, Baby, Roots & Basil Veirge (V, VE)

## Desserts

Traditional Christmas Pudding, Blood Orange and Brandy Sauce

Lemon Posset, Spiced Ginger Compote and Shortbread

Cheese & Fruit Loaf £2.50 per person

Two courses £25.95 per person

Three courses £29.95 per person

# NEW YEAR'S EVE FAMILY BRUNCH

A New Year celebration that the whole family can enjoy with a countdown  
to 12pm with Big Ben. From 10.30am

## Children's Menu

Sausage and Bacon Sandwiches, Fried Egg Bap

Mini Kids Full English, Scrambled Egg, Bacon, Sausage, Baked Beans

## Adult's Menu

Egg Florentine, Pancakes, Streaky Bacon and Maple Syrup, Eggs Royale

Eggs Benedict, Big Breakfast Bap, Bacon, Sausage, Fried Egg

Adults £12.95 per person

Children £8.95 per person



# NEW YEAR'S DAY FAMILY LUNCH

Lunch will be served 12.00pm-3.00pm

## Starters

Duck Liver Pate and Roasted Fig Chutney, Candied Walnuts,  
Sourdough Loaf and Pea Shoot Salad

Roast Baked Goat's Cheese with Warmed Beetroot Pear  
and Red Onion Marmalade Salad (V)

## Mains

Roast Beef, Yorkshire Pudding, Horseradish Cream  
and Root Vegetables

Pan Fried Halibut, Tenderstem Broccoli, Fondant Potato, Pancetta,  
Silverskin Girolle and a Red Wine Jus

Wild Mushroom & Lentil Loaf, Roasted Shallot Roast Potatoes,  
Confit, Root Vegetables and Red Wine Jus (V, VE)

## Desserts

Chocolate & Salted Caramel Tart with Chantilly Cream

Lemon Posset, Spiced Ginger Compote and Shortbread

Cheese Board, Crackers, Grapes and Chutney £2.50 per person

Two courses £25.95 per person

Three courses £29.95 per person

Children under 10 eat free

# NEW YEAR'S EVE CELEBRATION

It's the biggest party night of the year – celebrate in style with Witney Lakes Resort!

Enjoy a delicious 3 course dinner with live music from The Vents.

The Vents are a young, fun and energetic party band and their broad repertoire of songs and their willingness to play your special requests make them perfect to fill the dance floor!

## Drink on Arrival

### Starters

Ham Hock & Pea Terrine with Pickled Baby Vegetables

Roasted Baby Beetroot, Warmed Goats Cheese  
with Balsamic Glazed Walnuts and Pea Shoots (v)

### Mains

Roast Chicken Supreme, Stuffed with Basil and Cherry Tomato Pesto  
wrapped in Pancetta, Confit Shallots, Tenderstem Broccoli  
and a Tomato & Red Pepper Sauce

Mushroom Wellington, Warm Beetroot & Walnut Salad (v)

### Dessert

Raspberry and White Chocolate Cheesecake  
with Seasonal Fruit Compote

Cheese Board, Crackers, Grapes and Chutney £2.50 per person

£60.00 per person

Arrival 7.00pm ~ Dinner 7.30pm ~ Carriages 12.30am

Dress code: Black Tie



WITNEY LAKES  
RESORT

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