

PARTIES + EVENTS

DINING ROOM

26 SEATED | 40 SEATED WITH BLUE ROOM

Our eclectic dining room features pops of neon and quirky artworks and artefacts – sure to get your guests talking! Cosy and intimate, this is the perfect space for a celebration to remember!



BLUE ROOM

14 SEATED | 40 SEATED WITH DINING ROOM

For smaller celebrations and events our twinkling, cosy Blue Room is the perfect option.

With an open inglenook fireplace, fun neon signage and quirky addities adorning the walls, our eclectic spaces make the perfect backdrop for an intimate event for you and your guests.

FEATURES

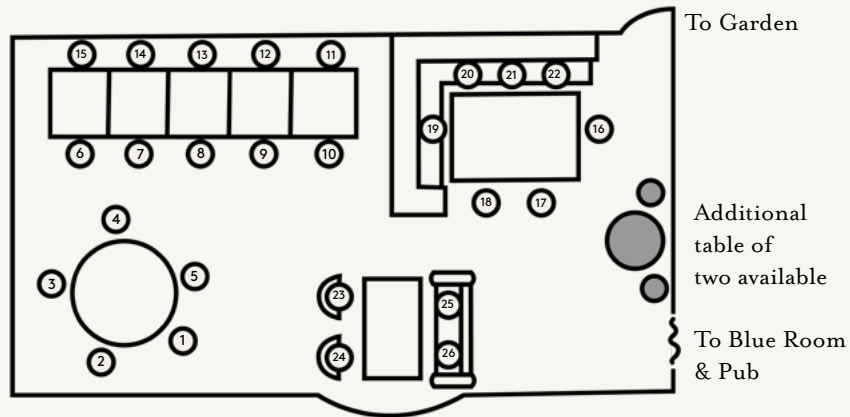
Fireplace
Bar

FLOORPLANS

Our Dining Room and Blue Room are separated by a curtain and can be combined for larger events, or to have more space.

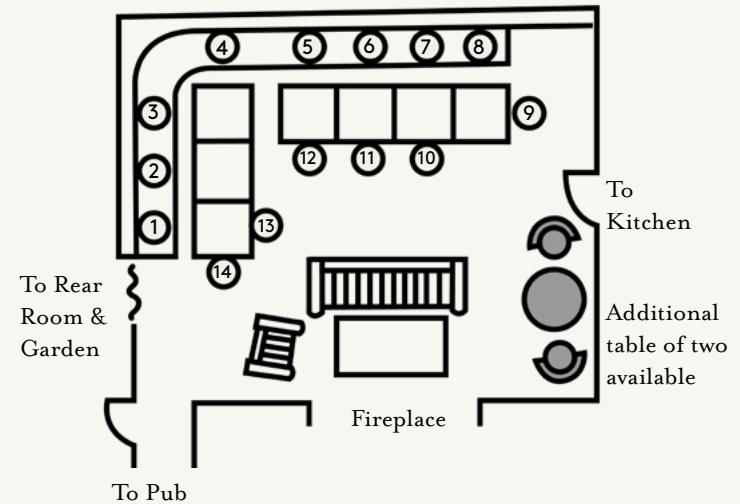
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HOUSE PARTY

15 BEDROOMS | SLEEPS UP TO 35

Take the whole house! Perfect for big celebrations or team away days, hire all our spaces and 15 bedrooms for a party no-one will forget! Our comfy bedrooms are all eclectically decoration and unique, from converted barns to a quirky Shepherds hut - all in perfect stumbling distance from the party.

Room rates start from £140





SAMPLE MENU

A LA CARTE

Available for up to 20 guests.

STARTERS

French onion soup, croutons 10

Robata grilled scallops in their shell, garlic butter, herbs 14

Celeriac and sour apple remoulade, avocado, lambs lettuce, smoked paprika dressing 12

Wild boar scotch egg, curried mayo 10

Steamed Fowey mussels, pancetta, leek and Cotswold cider 10 / 18

Baked truffle camembert, sourdough (serves 2) 16 v

MAINS

Fillet of hake, crushed potatoes, garden pea veloute, petit pois a la francaise 23

Slow-cooked lamb rump, moroccan tabbouleh, lamb jus 26

Chicken and mushroom pie, baked mash, gravy, seasonal greens 19.5

Mason Arms cheeseburger, caramelised onion, baby gem, tomato, comté cheese, fries 18

FROM THE ROBATA GRILL

Grilled cauliflower steak, puy lentils, chimichurri 19.5 vg

Jumbo King prawns, garlic and herb butter, fries and rocket, parmesan & olive oil 25

10 oz Onglet 28

45 day dry-aged Herefordshire 10oz ribeye 35

Served with your choice of pink & szechuan peppercorn sauce, garlic butter or chimichurri, fries and rocket, parmesan & olive oil

SIDES

Fries 5.5 vg | Crispy pink fir potatoes, parmesan 6 v

Winter greens 5 vg | Rocket, parmesan & olive oil 6 v

Tenderstem broccoli, chilli & garlic 6 vg

SAMPLE MENU

FEAST

*2 or 3 courses served feast-style for sharing.
Available for 25-40 guests. 2 courses £45pp | 3 courses £55pp*

SNACKS FOR THE TABLE

Homemade pickles
Beetroot hummus, crudites, flat bread
Sourdough, whipped nut butter

STARTER

Choose up to 3 for the group to share
Greek salad of heritage tomato, cucumber, feta, kalamata olives, salsa verde
Gyn & dill cured salmon
Raw root veg salad with harissa dressing
Pork, rabbit & thyme terrine, fermented veg, sourdough
Quiche Lorraine

MAINS

Choose 2 for the group to share
Roasted piglet | Glazed short ribs
Braised leg of lamb | Grilled spatchcock chicken with chunky peri-peri
Salt crust sea bass | Grilled hispi cabbage, hazelnuts & miso butter

SIDES

Choose 3 for the group to share
Orange glazed carrots, thyme | Broccoli sprouts, pickled chilli
Marmite roast potatoes | Sweet potato fondant

DESSERT

Choose 1 for the group to share
Tiramisu | Pavlova
Eton Mess | Lemon tart, creme fraiche

Vegetarian & vegan options available on request.



PARTY PACKAGES

DAYTIME FEAST

Minimum of 20 guests. £20pp

Mini hot dogs
Spinach & cheddar quiche
Crispy chicken wings with homemade BBQ sauce

Selection of sandwiches

- Tuna, sweetcorn & mayo
- Honey-roast ham & mustard
- Cheddar & tomato

Sea salt crisps

-

Mini flapjacks
Mini lemon tarts



DRINKS PARTIES

Snacks to keep the party going

Priced individually, minimum order of 10 each

Cheeseburger slider 8

Cheesy mushroom slider 8

Crispy chicken wings with homemade BBQ sauce 8



EXTRAS

Gordal olives 5 v

Valencia almonds 5 v

Mini chorizo 6

Pigs in blankets with mustard 6

Fries 5.5 vg

Crispy baby squid with aioli 9



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