



OxMog Event Details

Check the OxMog website for up to date details on all the OxMog events – www.OxMog.org.uk



'OxMog Annual Dinner – Friday 8 March 2024

We are returning to the Sudbury House Hotel again after a successful Dinner last year and we really hope you can join us. We have tried to keep the cost down and we have also secured a discounted room rate for those that wish to stay over.

We shall be running a raffle to support our charities so please bring along a suitable prize and bring your brain as we will be having a quiz as well.

Sudbury House Hotel is near to Faringdon - SN7 7AA.

www.sudburyhouse.co.uk



Itinerary

7.00 pm for 07.30 pm. Dress: Lounge Suits or Dinner Jacket (if it still fits or the moths haven't got to it!).

3 Course Dinner + Coffee – Cost £ 45.00 per person.

Menu attached, please use the following link to Register your attendance and menu options.

[On Line Selection Form](#)

Meal Payment:

Please pay by BACS bank transfer to A/C name: Oxmog ; A/C sort code: 30-93-18 ; A/C No: 00406965 ;

Please pay in full £ 45 per person (includes a £10 non-refundable deposit).

Reference: "Dinner" together with your Name and e-mail our Treasurer (Treasurer@OxMog.org.uk).

Accommodation:

Please contact the hotel directly if you want accommodation and pay a £ 30 deposit (for your room).

Single Occupancy £115.00 | Double Occupancy £125.00 including breakfast

Cancellation – 2.00pm the day prior

Please ring Sudbury House Hotel direct (01367 241272) to reserve room.

Reference: "OxMog Annual Dinner 8 March 2024".

We look forward to seeing you on the 8th March!

OxMog Team



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Starters

Beetroot Carpaccio (GF/V/Garlic Free)

Pickled Walnut, Goats' Curds, Micro Leaf and Whole Grain Mustard

Chicken Liver Pate (GF/DF)

Red Onion Marmalade, Herb Croutons

Smoked Haddock & Cheddar Fish Cakes (Garlic Free)

Tartare Dressing, Aoili, Pea Shoots

Mains

Pan Roasted Chicken Supreme (GF/Garlic Free)

Dauphinoise potatoes, Tender stem broccoli, Chasseur Sauce

Cornish Hake Pave (GF/DF/Garlic Free)

Peperonata, Chickpea, Micro Basil, Smoked Paprika Dressing

Tarka Dhal (GF/DF/ Garlic Free/V)

Sautéed Paneer, Crisp Cauliflower, Cumin Yogurt

Desserts

Rhubarb & Strawberry Crumble (GF/DF)

Custard (or Dairy Free Ice Cream)

Dark Choc Delice (GF)

Honeycomb, Griottine Cheery, pistachio Ice Cream

Coffee Crème Brulee (GF)

Handmade Cookie

Coffee & Mint

(GF - denotes available as gluten free IF REQUESTED)

Please use the following 'On-Line' version for selection...Click on the link below....

[On Line Selection Form](#)

New ideas, updates and feedback always welcome.....email: events@oxmog.org.uk