

£999 Weddings at the Oaktree

What you get:

- Room hire (normally £500)
- 2 Course set menu (maximum 40 persons, see reverse)
- Table linen (White)
- Tea/Coffee
- Background music



£999 Weddings at the Oaktree

2 COURSE SET MENU – Maximum 40 persons

Choose 1 item from Each Option for the whole party

STARTERS

OAKTREE PRAWN COCKTAIL

LIVER PATE AND RUSTIC ROLL

MIXTURE OF MELON BALLS - served in a light juice

MAIN COURSE

ROAST BEEF – served with Roast Potatoes, Vegetables*,
Yorkshire Pudding & Gravy

ROAST TURKEY – served with Roast Potatoes, Vegetables*,
Stuffing & Gravy

ROAST PORK – served with Roast Potatoes,
Vegetables*, Apple Sauce & Gravy

*All main courses include either a choice
of Roast Vegetables or Boiled Vegetables

DESERT

OAKTREE CHEESECAKE

CHOCOLATE BROWNIE & CREAM

VANILLA ICECREAM – served with Chocolate Sauce
cream and wafers

All Meals are served with Tea/Coffee



Evening receptions at the Oaktree

- Room hire £500
- Our in-house DJ only £200
- White table linen included
- Catering (See reverse)
- Bar till 12 midnight

Extend the bar till 1pm for £35



Catering

Finger buffet 1 £6 pp: Selection of freshly cut sandwiches, Sausage Rolls, Chicken Bites, Pizza Potato wedges

Finger buffet 2 £8 pp: Selection of freshly cut Bagels, Cheese & caramelised Onion Quiche, Flavored Sausages with mustard, Mini savoury Eggs with pickles, Southern fried Chicken with BBQ dip, Selection of crisps

Fork buffet £10 pp: Sliced Ham, Sliced beef
Coleslaw, Pasta salad, Tomato salad, Cucumber salad, Mixed leaf salad
Roast Potatoes or Potato wedges
Bread rolls & Butter
Sauces

Gala buffet £12 pp: Cooked Ham, Roasted Beef
Cheese & caramelised Onion Quiche
Coleslaw, Pasta salad, Tomato salad, Cucumber salad, Mixed leaf salad
Roast Potatoes & New Potatoes
bread rolls & butter
Sauces

Hog roasts available.
See separate leaflet



Bespoke menus on request



Wedding Breakfast Menu

TO START

Prawn platter

Juicy prawns on a bed of crisp lettuce served with Marie Rose sauce and crunchy pieces of apple, topped with a whole crevette.

Chicken liver pate

Homemade pate made with chicken livers, onions, garlic, brandy & mustard all blended together to make a mouth watering starter Served with a salad garnish & rustic bread.

Melon ball salad

Juicy Honey Dew & Cantaloupe Melon, served with fresh mint and a raspberry coulis

Smoked Salmon Mousse

Home made Smoked Salmon Mousse served with freshly toasted croutons

THE MAIN EVENT

Roast Beef, Pork or Turkey

Melt in your mouth Roasted meats, served with seasonal vegetables crispy roast potatoes & roast gravy, made with the meat juices for extra flavour.

Specialty Sausage's

(Pork and Leek, Cumberland, Wild Boar and Apple) served on Mustard Mash, Caramelised Red Onion and Merlot Gravy & fresh Vegetables

Chicken supreme in a mushroom sauce

Succulent Chicken supreme sautéed and cooked in a mushroom sauce, served with seasonal vegetables and creamy garlic potatoes

Baked Salmon

Oven baked tender salmon supreme, coated with a dill sauce, served with seasonal vegetables and buttered new potatoes

Oaktree Nut roast

A mildly spiced roast of parsnip, carrot, potato, onions, mushrooms, and spinach with cranberries and mixed nuts, infused with garlic and ginger. Topped with Goats cheese.

Bespoke
menus on
request



Sweets

THE BEST BIT

Fresh fruit salad

Juicy pieces of fruit combined together with a lemon stock sugar Served with pouring cream

Eton mess Cheesecake

A crunchy biscuit base, topped with a creamy coldset cheesecake rippled with a ludicrous amount of strawberries, topped with a strawberry coulis and piled high with crumbled meringue pieces

Sherry trifle

Sherry soaked fruit and sponge topped with custard and piped cream

Oaktree Sundae

Made with local ice cream, rich chocolate fudge brownie chunks, a whip of cream and chocolate flavoured sauce

Profiteroles

Say no more...

Cheese & Biscuits

A selection of Cheeses with biscuits for Cheese & Chutney

Coffee / Tea

Served with a chocolate mint

Please choose either:

One item from each course (set menu)

or

Two items from each COURSE

(Food choices and table plan must be provided)

Canapes

A selection of canapes are available

Cheese boards

A cheese course can be added to any menu.

Children's meals

Children under the age of ten years are charged at 50% of the applicable price.
under 3's are free.



Extras

Chair Covers

Any colour bow to match your day-over
30 options to choose from.

£2.80 per cover



Table Decorations

In house centre piece packages
available from only

£5 per table



Bar Extension

The licenced bar runs until 12 mid-
night. We can extend this for you
until 1am

Bar extension £35



Welcome Drinks

- Bucks fizz £3 per glass
- Sparkling wine £2.80 per glass
- Pimms £3 per glass
- Champagne £3.80 per glass
- Thatchers Rose £1.95 per glass
- Orange juice £1 per glass



Extras

Wine

Why not treat your guests to a bottle of wine on their table. choose from our wedding winelist.

Prices start from just £13.95 per bottle

Canepes

Something for your guests on arrival. mixture of meat, fish & vegetable.

£5 per person

Cheese Boards

Cheese boards can be add to any menu

£3.95 per person

Desserts

Dessert can be added to any evening buffet .

£3 per person

