

F O R M A L D I N I N G

B R O N Z E M E N U

Please choose one menu for your function and send out to guests for pre orders. We would then ask for pre orders no later than two weeks before the date. Dietary requirements can be catered to with prior notice & must be clearly highlighted.

Pricing includes tea and coffee after your meal.

S T A R T E R S

Homemade Soup of the Day with Crusty Bread

Traditional Prawn Cocktail with Marie Rose, Salad & Brown Bread

Homemade Game Terrine with Chutney & Melba Toast

Fan of Melon with Seasonal Fresh Fruits & Refreshing Sorbet

M A I N S

All served with seasonal vegetables to the table

Laveracks Loin of Pork, Sage & Onion Stuffing, Yorkshire Pudding, Roast Potatoes & Crackling

Slow Cooked Shin of Beef on a Bed of Horseradish Mash

Homemade Fish Pie with Cheese Topped Mash Potatoes

Breast of Chicken wrapped in Parma Ham with Mushroom & Tarragon Sauce

Homemade Vegetable Lasagne with Salad & Garlic Bread

D E S S E R T S

Homemade Apple & Raspberry Crumble with Custard

Vanilla Cheesecake with Mixed Berry Compote

Homemade Chocolate Brownie with Salted Caramel Ice Cream

Ice Cream Sundae with Coulis & Chocolate Flake

2 C O U R S E S

£ 2 4



The Oaks

3 C O U R S E S

£ 3 2

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S T A R T E R S

Coconut Breaded King Prawns with Sweet Chilli Sauce & Salad

Homemade Hoi Sin Partridge Spring Roll with Stir Fry Vegetables

Whipped Feta & Beetroot Salad with Toasted Walnuts

Creamy Garlic Mushrooms & Crispy Parma Ham with Homemade Garlic Bread

M A I N S

All served with seasonal vegetables to the table

Laveracks Topside of Yorkshire Beef, Yorkshire Puddings & Roast Potatoes

Supreme of Chicken on a bed of Potato Rosti with Rich Shallot & Mushroom Jus

Salmon En Croute with Wilted Spinach & Hollandaise Sauce

Slow Cooked Lamb Shoulder with Mash Potato & Red Wine Jus

Asparagus, Pea & Parmesan Rissotto

D E S S E R T S

Homemade Sticky Toffee Pudding with Toffee Sauce & Ice Cream

Homemade White Chocolate & Raspberry Cheesecake with Whipped Cream

Homemade Lemon Posset with Shortbread

Ice Cream Sundae with Coulis & Chocolate Flake

2 C O U R S E S

£ 2 7



The Oaks

3 C O U R S E S

£ 3 5

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S T A R T E R S

Pan Fried Scallops, Cauliflower Puree & Crisped Chorizo

Shredded Duck Hoi Sin Salad, Stir Fried Vegetables & Pomegranate

Creamy Mozzarella, Tomato, Mint & Peach Salad

Indian Cauliflower Pakora with Mint Yoghurt & Mango Chutney

M A I N S

All served with seasonal vegetables to the table

Laveracks Fillet of Beef, Rosemary & Sea Salt Roasted New Potatoes & Balsamic Shallots

Italian "Saltimbocca" - Flattened Pork Fillet, Sage & Parma Ham in a Marsala Sauce with Crispy Potatoes

Pan Fried Halibut with Lemon Caper Butter, Rosemary & Sea Salt New Potatoes & Toasted Almonds

Butternut Squash & Mushroom Wellington with Vegetarian Gravy

D E S S E R T

An Assiette of Three Mini Homemade Desserts served to each person

2 C O U R S E S

£ 3 4



The Oaks

3 C O U R S E S

£ 4 4