

Private Dining & Events

Oakley Hall Hotel has a selection of stunning rooms which can be used for a variety of private events and are available for parties for up to 120 guests in the main house or 350 in the Garden Pavilion.

These private rooms are available to hold from 20 to 350 guests.

Each room is light and airy, full of Georgian era character and charm, with breath-taking views of the surrounding grounds.

	MAXIMUM CAPACITY		PRIVATE ROOM HIRE FEE
	OVAL DINING	ROUND DINING	
GROUND FLOOR			
GARDEN PAVILION	50	350	£2,000
LIBRARY	26	40	£500
GARDEN ROOM	30	60	£500
WINCHESTER ROOM	26	60	£500
GARDEN SUITE	46	120	£1,000
FIRST FLOOR			
AUSTENS	26	48	£300
STEVENTON	26	60	£300

The Garden Suite combines the Garden Room & the Winchester Room.

Garden Pavilion room hire includes the cloakroom, star-lit ceiling & uplighters.

Exclusive venue use is available on request. Please contact our events team for further information.

Dance the night away with our dinner dance package in our Garden Pavilion. To find out more, please enquire with our friendly events team.

Minimum booking numbers of 20 adults applies.

Private Dining Menu

STARTERS

THAI BUTTERNUT SQUASH SOUP

With coriander oil V | VE | GF | NF

SALMON GRAVADLAX

Beetroot cured salmon gravadlax, rye bread, compressed cucumber & horseradish crème fraîche NF

HAM HOCK TERRINE

Ham hock terrine, pickled vegetables & dressed watercress *GF* | DF | NF

ANTIPASTI

Bresaola, mozzarella, focaccia bread & olive tapenade NF | *GF*

FISH CAKE

Poached smoked haddock, chilli & coriander fish cake, garlic spinach & chive butter sauce NF

BEETROOT

Beetroot, walnut & goat's cheese salad V | GF | NF

CHICKEN TERRINE

Chicken pistachio terrine, rye croûte, Madeira jelly, pickled vegetables & mushrooms DF

MAINS

GOAT'S CHEESE PITHIVIER

Goat's cheese, red onion & spinach pithivier, pesto cream, crispy vegetables & roasted cherry tomatoes V | *VE* | *DF* | NF

RISOTTO

Wild mushroom, chive, lemon & mascarpone risotto V | *VE* | GF | *DF* | NF

SEA BASS

Pan-fried sea bass, creamed potato, samphire, roasted cherry tomatoes & bouillabaisse GF | *DF* | NF

TROUT

Oven-roasted trout pavé, parmentier potatoes, charred leeks, samphire, tomato & spring onion salsa GF | *DF* | NF

CHICKEN

Chicken supreme, truffle creamed spinach, château potatoes, port & thyme jus GF | *DF* | NF

LAMB

Slow-cooked lamb rump, raspberry braised red cabbage & celeriac dauphinoise GF | NF (£8.00 supplement per person)

DUCK

Spiced duck breast, thyme Pommes Anna, sautéed kale & five spice jus GF | NF

DESSERTS

STICKY TOFFEE

Sticky toffee pudding with vanilla ice cream & butterscotch sauce V | NF

CHOCOLATE FONDANT

Dark chocolate fondant, raspberry gel & pistachio ice cream V

CRÈME BRÛLÉE

Vanilla crème brûlée, fresh raspberries with shortbread biscuit V | *GF*

EXOTIC PARFAIT

Exotic fruit parfait, coconut, mascarpone cream & mango sorbet V | GF | NF

CHOCOLATE TART

Chocolate & orange tart, raspberries & raspberry sorbet V | VE | DF

ETON MESS

Eton Mess with strawberries, meringue, Chantilly cream, strawberry sorbet & basil oil V | NF

FRUIT PLATTER

Fresh fruit platter with coconut sorbet V | VE | GF | DF | NF

SELECTION OF CHEESES

Selection of local cheeses, chutney, wafers, grapes & celery (£6.00 supplement per person) V | *GF*

Please select 3 items from each course to set a menu for all guests to pre-order from.

V - Suitable for vegetarians
 VE - Suitable for vegans
 GF - Gluten free
 DF - Dairy free
 NF - Nut free
 ** - Can be made

Please note that all of the listed dishes may contain nuts.

Special dietary requirements can be catered for if pre-ordered.

TEA, COFFEE & HOMEMADE PETIT FOURS

£4.50 per person

SORBETS

Sorbets are available as an additional course for £3.50 per person

CHEESE

Cheese can also be served as an additional course at £12.00 per person

3 courses - £55 per person

Alternative catering options

BBQ MENU

PLEASE CHOOSE FOUR OF THE FOLLOWING BBQ ITEMS

- | | |
|---------------------------------------|--|
| SMOKED BEEF BRISKET GF NF | VEGAN STEAKS V VE NF |
| PULLED PORK GF NF | CHUCK & BRISKET BURGERS GF NF |
| BABY BACK RIBS GF NF | GRILLED SWEET POTATO WITH BOURBON
GLAZE V VE GF DF NF |
| OLD BAY GLAZED CHICKEN THIGHS GF NF | GRILLED HALLOUMI V GF NF |
| HILL HOUSE FARM PORK SAUSAGES | BBQ AUBERGINE, GARLIC & THYME
DRESSING V VE GF DF NF |
| LAMB KOFTA GF NF | |
| CHICKEN SHISH TAHOUK SKEWER GF NF | |

PLEASE CHOOSE TWO OF THE FOLLOWING

- | | |
|--|----------------------------------|
| SWEET POTATO WEDGES ROASTED IN GARLIC
GF NF | BUTTERED CORN ON THE COB GF NF |
| SPICED POTATO WEDGES V VE NF | MASHED POTATO GF NF |
| JACKET POTATOES GF NF | BUTTERED NEW POTATOES & CHIVE GF |

SERVED WITH

- | | |
|-------------------------------------|--|
| A SELECTION OF FOUR SEASONAL SALADS | SPICED KETCHUP V VE GF DF NF |
| SELECTION OF BREADS *GF* NF | CHIMICHURRI V VE GF DF NF |
| BBQ SAUCE V VE GF DF NF | CONFIT GARLIC SAFFRON AIOLI
V GF NF |

DESSERT - PLEASE CHOOSE ONE OF THE FOLLOWING

- A SELECTION OF INDIVIDUAL ICE CREAMS V | *VE* | GF | *DF* | *NF*
FRUIT KEBABS

£39.00 per person £17.50 per child (aged 4 - 12 years)
+ £7.00 per person for any additional BBQ items
Minimum number of 20 people

BUFFET MENU

- | | |
|---|---|
| CHORIZO & PORK SAUSAGE ROLLS DF NF | CORONATION CHICKEN BAGELS NF |
| SELECTION OF SANDWICHES NF *GF* | HONEY MUSTARD CHICKEN WINGS NF |
| SPANAKOPITA - SPINACH, FETA & FILO
PIE V | PIGS IN BLANKETS |
| BEER-BATTERED HADDOCK GOUJONS &
TARTARE SAUCE NF | MINI QUICHE LORRAINE V *GF* NF |
| DUCK CROQUETTES, SPRING ONION &
HOISIN SAUCE NF | MINI FALAFEL & TAHINI DRESSING V VE |
| THAI FISH CAKES & SWEET CHILLI SAUCE
NF | TEMPURA VEGETABLES & HUMMUS
GF NF |
| | BLACK OLIVE TAPENADE & BRUSHED
FLAT BREADS V VE NF |
| | SMOKED MACKEREL RILLETTES &
HORSERADISH CROSTINI NF |

5 items - £18.00 per person 7 items - £24.00 per person
10 items - £32.00 per person
Minimum number of 40 people

HOG ROAST

A whole English Hog roasted on the spit until it's golden brown, served with its own juices and apple sauce.

SERVED WITH

A SELECTION OF OAKLEY HALL SALADS & BREAD

£35.00 per person
(70-100 guests)

£32.00 per person
(101+ guests)

Vegetarian & vegan options available on request

Canapés & Children's Menu

3 items - £10.00 per person
 + £3.00 for any additional items

v - Suitable for vegetarians
 ve - Suitable for vegans
 GF - Gluten free
 DF - Dairy free
 NF - Nut free
 ** - Can be made

Children aged 3 years and under eat free of charge.

Children aged 4-12 years can choose from the children's menu at £30.00 or an adult's menu at full price.

All children's prices include unlimited squash.

CANAPÉS

HOT

THAI CRAB CAKES WITH CORIANDER MAYONNAISE NF

MINI ONION BHAJIS & MANGO SALSA
V | VE | NF

ROAST BEEF, HORSERADISH, WATERCRESS & YORKSHIRE PUDDING NF

MINI FISH & CHIPS & TARTARE SAUCE NF

MINI BEEF BURGER, SECRET SAUCE, LITTLE GEM & TOMATO *GF* | *DF* | NF

CHORIZO & SQUID LOLLIPOPS, SAFFRON AIOLI NF

BREADED BRIE, RED PEPPER COULIS & BASIL V | *GF* | NF

WILD MUSHROOM & LEEK TART NF | *GF*

PRAWN & SPRING ONION WONTON PARCEL, SESAME & SOY PARCEL

COLD

BURNT CUCUMBER, HUMMUS & DILL V | VE | GF | NF

SESAME CRUSTED TUNA, WASABI & AVOCADO
DF | GF

TEMPURA MEDITERRANEAN VEGETABLES & SWEET CHILLI SAUCE
V | VE | DF

SCOTTISH SMOKED SALMON BLINI, CRÈME FRAÎCHE & CAVIAR NF

SMOKED DUCK BREAST SKEWER & PICKLED GOLDEN BEETROOT
DF | GF | NF

TOMATO & BASIL BRUSCHETTA V | VE | NF

SWEET

MINI CHOCOLATE SHELL V | GF | NF

MINI CUPCAKE V | NF

MINI FRUIT TART V | NF

CHILDREN'S MENU

STARTERS

CREAM OF TOMATO SOUP, OAKLEY HALL BREAD ROLL V | NF

CRISPY HALLOUMI, GARLIC DIP V | NF

CRUDITES: CARROTS, PEPPERS, CUCUMBER, HUMMUS, PITTA BREAD V | VE | *GF* | NF

SALT & PEPPER CALAMARI, GARLIC AIOLI, CHERRY TOMATO NF

MAINS

VEGAN STEAK, SKIN-ON FRIES, HOUSE CHOPPED SALAD V | VE | NF

4OZ HILL HOUSE FARM FLAT IRON STEAK, HOUSE CHOPPED SALAD, SKIN-ON FRIES
GF | NF | DF

BATTERED FISH, CHIPS, GARDEN CRUSHED PEAS, LEMON NF

CHICKEN GOUJONS, FRIES, BAKED BEANS NF

PARMESAN CREAMED SPAGHETTI, BABY LEAF SPINACH V | NF

DESSERTS

SELECTION OF MELON, RASPBERRY, PASSION FRUIT SORBET V | VE | GF | NF

FRUITS OF THE FOREST KNICKERBOCKER GLORY: BROWNIE, VANILLA ICE CREAM, CHOCOLATE SAUCE, FRUITS OF THE FOREST, CHANTILLY V

STICKY TOFFEE PUDDING, TOFFEE SAUCE, VANILLA ICE CREAM V | NF

SELECTION OF ICE CREAM & SORBETS
V | *VE* | GF | *DF* | *NF*