

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	108	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	22	40	£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

HAM HOCK TERRINE

Ham hock terrine, piccalilli, sauce gribiche, watercress *GF*, *DF*, NF

CAULIFLOWER VELOUTÉ

Cauliflower velouté, crispy cauliflower, puffed raisins, coriander oil
V, *VE*, GF, *DF*, NF

FISH CAKE

Smoked haddock fishcake, white wine split sauce, buttered spinach *DF*, NF

CHICKEN ROULADE

Corn-fed chicken & smoked corn roulade, burnt corn, chervil pesto *DF*, NF

BEEF CARPACCIO

Beef carpaccio, five spiced braised beef, parmesan crisp, lovage emulsion, micro rocket GF, *DF*, NF

CARROT TARTARE

Carrot tartare, carrot top pesto, vegan egg yolk, dukkha V, VE, *GF*, DF, *NF*

SALMON GRAVADLAX

Dill & honey mustard salmon gravadlax, gingerbread croute, pickled shallot, caperberry puree *GF*, *DF*, *NF*

MAINS

CHICKEN SUPREME

Pan-fried chicken supreme, dauphinoise potatoes, green beans, honey roasted root vegetables, red wine jus GF, *DF*, NF

SALMON FILLET

Pan-fried salmon fillet, warm tartare sauce, roasted leeks, new potatoes, samphire
GF, *DF*, NF

PORK BELLY

Slow-cooked pork belly, fondant potato, caraway seeded hispi cabbage, fine beans, apple cider sauce GF, DF, NF

ARANCINI

Wild mushroom & chive arancini, truffle creamed spinach, Champagne sauce, parmesan V, *VE*, *GF*, NF

LAMB

Pan-fried lamb canon, braised lamb croquette, mint gel, baby carrot, madeira jus, tender stem broccoli *GF*, *DF*, NF
(+ £8 per person supplement)

POACHED HALLIBUT

Butter poached hallibut, potted shrimp, parmentier potatoes, salmon roe & white port split sauce, salty fingers, baby leek GF, NF
(+ £8 per person supplement)

GOATS CHEESE

Heritage tomato & goat's cheese tarte tatin, aged balsmic, frisse, seasonal greens
V, *VE*, *GF*, NF

DESSERTS

STICKY TOFFEE

Sticky toffee pudding, toffee sauce, vanilla ice-cream V, NF

RASPBERRY COMPOTE

Tarte au citron, raspberry compote, meringue V, NF

CHOCOLATE GANACHE

Valrhona chocolate flexi ganache, Toffee Crisp ice cream, sweet pickled blackberries, lemon balm GF, NF

ETON MESS

Summer berry Eton mess, Pimm's gel, mint V, *VE*, GF, *DF*, NF

PEACH CHEESECAKE

Peach cheesecake, white peach sorbet, baked white chocolate, micro mint *GF*, NF

PANNA COTTA

English strawberry panna cotta, compressed strawberry, honeycomb V, GF, NF

LEMON VERBENA BRULÉE

Lemon verbena brulée, raspberry tuille
V, *GF*, NF

SELECTION OF CHEESES

A selection of local cheese, green tomato chutney, artisan crackers, grapes, walnuts, celery, quince *GF*, NF
(+ £6 per person supplement)

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 £4.00 per person

CHEESE

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

Alternative catering options

BBQ MENU

PLEASE CHOOSE FOUR

- Chilli & garlic chicken skewer (GF, DF, NF)
- Highland beef cheeseburgers (*GF*, *DF*, NF)
- Saddleback pork sausage (DF, NF)
- Minted lamb koftas (NF)
- Old Bay glazed baby back ribs (GF, DF, NF)
- BBQ pulled pork (GF, DF, NF)
- Seared beef bavette (GF, DF, NF)
+ £4 per person supplement
- Goan style lamb ribs, pomegranate & mint (GF, DF, NF)
- Grilled tiger prawns, chimichurri (NF)
- Vegan burgers (V, VE, DF)
- Vegan sausages (V, VE, DF, GF, NF)
- Grilled halloumi (V, GF, NF)
- Za'atar grilled butternut squash steaks (V, VE, GF, DF, NF)
- BBQ pulled jackfruit (V, VE, GF, DF, NF)

PLEASE CHOOSE TWO

- Corn on the cob (V, *VE*, GF, *DF*, NF)
- Sweet potato fries (V, VE, DF, NF)
- Baked jacket potato, chive cream cheese (V, *VE*, GF, *DF*, NF)
- Spiced potato wedges (V, VE, GF, DF, NF)
- Skin-on fries (V, VE, GF, DF, NF)
- Buttered new potatoes (V, *VE*, GF, *DF*, NF)
- Mediterranean vegetable skewers, basil dressing (V, VE, GF, DF, NF)

SERVED WITH:

- A selection of four seasonal salads
- A selection of breads
- A selection of dips & sauces

£39.00 per person £17.50 per child (aged 4 - 12 years)
+ £8.00 per person for any additional BBQ items
 Minimum number of 20 people

BUFFET MENU

- | | |
|---|---|
| <ul style="list-style-type: none"> Selection of sandwiches (*V*, *VE*, *GF*, *DF*, NF) <li style="padding-left: 20px;">Mini vegetable quiche (V, *VE*, *GF*, *DF*, NF) Falafel, pomegranate & mint (V, VE, DF, NF) Spanakopita - feta, spinach & filo pie (V, N) Honey mustard chipolatas (DF, NF) Sticky Korean wings (DF, NF) Duck spring rolls, hoisin sauce (NF) | <ul style="list-style-type: none"> Beer battered haddock, tartare sauce (*DF*, NF) <li style="padding-left: 20px;">Chorizo & pork sausage rolls (NF) Vegetable gyozas, soy & gingers (*V*, DF, NF) Tempura king prawn, sweet chilli (NF) Spicy sweet corn fritter, mango chutney (V, NF) Vegetable samosas & onion bhajis, mint sauce (V, *VE*, DF, 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

Whole saddle back pig hog roast served with apple sauce, a selection of seasonal salads, breads and dips

£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
 + £4.00 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

Beef burger slider, brioche bun, secret sauce, baby gem, tomato (NF)

Smoked Salmon, blini, dill, cream cheese (*GF*, NF)

Roasted beef (rare), horseradish crème fraiche, mini Yorkshire pudding (NF)

Tomato & basil bruschetta, crostini, aged balsamic (V, VE, *GF*, DF, NF)

Pulled pork belly croquette, apple sauce (DF, NF)

Mango, lime & chilli tartlet (V, VE, *GF*, DF, NF)

Smoked sun-dried tomato mousse, charcoal cone, balsamic pearls, basil (V, *VE*, *DF*)

Truffle arancini, parmesan, black garlic emulsion (*V*, *GF*, NF)

Sizzling soy & ginger dry-aged beef fillet, yuzu & ponzu dressing (*GF*, DF)

Sesame crusted yellow fin tuna loin, ajo blanco (*GF*, NF)

Crispy tiger prawn, Bloody Mary gel, bacon powder (DF, NF)

Braised lamb shoulder bonbon, mint gel, smoked lamb (DF, NF)

Crispy sushi rice, avocado, pickled ginger (V, VE, *GF*, DF, NF)

CHILDREN'S MENU

STARTERS

Cream of tomato soup, Oakley Hall bread roll (V, NF)

Crispy halloumi, garlic dip (V, NF)

Crudités: 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*)