

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 of up to 120 guests in the main house or 350 in the Garden Pavilion.

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

	OVAL DINING CAPACITIES	ROUND DINING CAPACITIES	ROOM HIRE
GROUND FLOOR			
GARDEN PAVILION	50	350	£3,000
LIBRARY	26	40	£1,000
GARDEN ROOM	30	60	£1,000
WINCHESTER ROOM	26	60	£1,000
GARDEN SUITE	46	120	£2,000
FIRST FLOOR			
AUSTENS	26	48	£800
STEVENTON	26	60	£800
ALTON	16	30	£500
BRAMLEY	13	24	£500
<p>The Garden Suite combines the Garden Room & the Winchester Room. Garden Pavilion room hire includes Oakley Hall Hotel's resident DJ, cloakroom, star-lit ceiling and uplighters. Exclusive Venue Use is available on request. Please contact our Events Team for further information.</p>			

Private Dining Menu

STARTERS

Thai butternut squash soup with coriander oil (V | VE)

Crispy slow-cooked belly of pork, cumin aioli, blue cheese, apple

Hand-cut Thatcham's sirloin beef tartare, shallots, cornichons, confit hens yolk & homemade sourdough

Cauliflower carpaccio with pickled cauliflower & lilliput caper dressing (V | VE)

Beetroot & citrus cured salmon gravadlax, wasabi crème fraîche, cucumber & rye

Pancetta wrapped, chicken pistachio terrine, mustard mayo, potato crispy & pickled mushrooms

Pan-fried scallops, pea purée, chorizo & samphire
(£4 supplement)

MAIN COURSE

Roast chicken supreme, confit garlic, dauphinoise, baby carrots, girolles

Thatcham's 7oz, 28 day dry-aged Himalayan salt fillet steak, charred red onions, triple-cooked chips, sautéed mushrooms & a wasabi emulsion **(£10 supplement)**

Goat's cheese, red onion & spinach pithivier, pesto cream, crispy vegetables & roasted cherry tomatoes (V)

Pan-fried Chalk Stream trout, crushed new potatoes, sautéed asparagus & beurre blanc

Crispy hoisin confit duck salad, pomegranate, sesame, bean sprouts, spring onion & mooli

Homemade rigatoni, wild garlic pesto, almond, shallot & almond milk ricotta (V | VE)

Pan-fried sea bass, celeriac dauphinoise, fennel, bouillabaisse

DESSERTS

Homemade sticky toffee pudding, toffee sauce & vanilla ice cream (V)

Dark chocolate fondant, raspberry gel & pistachio ice cream

Lemongrass crème brûlée, berried & shortbread (V)

Peach melba parfait, raspberries, vanilla crèmeux & vanilla ice cream

Chocolate & orange tart, raspberries & raspberry sorbet (V | VE)

Fresh fruit platter with coconut sorbet (V | VE)

Eton Mess with strawberries, meringue, chantilly cream, strawberry sorbet & basil oil (V)

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

(V) Vegetarian **(VE)** Vegan

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 are available as an additional course @ £3.50 per person.

Cheese - If served as an additional course it will be charged @ £8.95 per person

TWO COURSES | £30.00 per person

THREE COURSES | £35.00 per person

Canapés & Children's Menus...

Children aged 3 and under
eat free of charge.

Children aged 4 -12 can
choose from the children's
menu at £14.95 or an adult's
menu at half price.

All children's prices include
unlimited squash.

CHILDREN'S MENU

STARTER

Hummus & Veggie Sticks
(Cucumber, Carrot and Celery)

Minestrone & Fun Size Pasta

Prawns & Cucumber Salad

MAINS

Grilled Chicken Breast, Garden Vegetables,
New Potatoes & Gravy

Mini Me Burger with Vegetable Tempura

Plaice & Salmon Pirate Barrel served with
Mashed Potatoes & Vegetables

DESSERT

Pancakes served with Nutella or Strawberry
Sauce

Waffles & Ice Cream
(Vanilla, Chocolate, or Strawberry)

Chocolate Brownie

CANAPES

COLD

Smoked Salmon Blinis, Dill Crème Fraîche
Chicken Liver Parfait, Toasted Brioche, Onion Marmalade
Mini Prawn Cocktail
Chicken Tikka Naan
Smoked Trout & Dill Choux Bun
Tomato & Basil Bruschetta (v)
Greek Salad Skewer – Olive, Feta Cheese & Tomato (v)
Parmesan Shortbread with a Sun Blushed Tomato Mousse (v)

HOT

Thai Crab Cakes with Coriander Mayonnaise
Prawns in Filo with Sweet Chilli Sauce
Roast Beef and Yorkshire Pudding, Horseradish Sauce
Confit Duck Croquette, Plum Sauce
Sesame Prawn Toast
Leek, Chive & Cheddar Tartlet (v)
Roasted Vegetable Frittata (v)

SWEET

Chocolate Dipped Strawberries
Mini Fruit Tart
Mini Scones with Jam and Cream
Chocolate Florentines

3 items - £5.95

5 items - £9.85

Alternative Catering Options

BBQ MENU

Please choose four of the following items

Cajun Chicken Breast
Sticky Pork Ribs

Selection of Sausages with Fried Onions & Relishes
Prime English Beef Burgers
Lamb and Mint Koftas

Lemon and Herb Marinated Salmon Brochette
Brochette of Basil Marinated Mediterranean Vegetables (v)

Please choose one of the following

Hot Buttered New Potatoes
Seasoned Potato Wedges
Freshly Baked Jacket Potatoes with Sour Cream

Served with

A Selection of Oakley Hall Salads
Crusty Rolls or Baguette

Please choose one of the following desserts

Fresh Strawberries & Cream
Selection of Individual Ice Creams
Fresh Fruit Kebabs

£26.95 per person

(If selected as an evening buffet option)

HOG ROAST

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

Served with a Selection of Oakley Hall Salads and Bread

£29.95 per person

(70-100 guests)

£24.95 per person

(100+ guests)

BUFFET MENU

Pork and Sage Sausage Lattice
Assorted Tortilla Wraps
Plaice Goujons and Tartare Sauce
Duck Spring Rolls with Hoi Sin Sauce
Cajun Chicken Wings
Assorted Finger Sandwiches
Smoked Salmon and Cream Cheese Bagels
Honey & Mustard Chipolatas
Assorted Mini Vegetable Tartlets (v)
Vegetable Samosas with Mango Chutney (v)
Cheese and Garlic Dough Balls (v)
Roasted Vegetable Bruschetta (v)

5 items - £12.95 per person

7 items - £18.95 per person

10 items - £24.95 per person