



WEDDING BREAKFAST STARTERS

Classic Collection

Chefs homemade cream of tomato soup scented with pesto and finished with croutons

Hot baked mushrooms in a cheese and red pepper cream sauce

Smoked fish mousse and Atlantic prawns served with a lemon and dill dressing

Chicken liver parfait served with a red onion marmalade and thin toasted bread

Classic prawn cocktail with fresh lemon and brown bread

Famous Oakland's BBQ chicken wings

Crystal Collection

Tender skewers of grilled beef marinated in spices and black pepper

Goats cheese tart served on a bed of slow cooked caramelised onions

Warm bacon salad with cherry tomatoes, garlic croutons and a homemade honey and mustard dressing

Homemade fish cakes – a choice of classic or Thai

Greek mezze - grilled halloumi, lountza (smoked ham) and loukaniko (spicy sausage)

Best of the Best Collection

Chefs salmon gravlax cured in salt, sugar, dill and slow gin for 48 hours

Caprese salad - fresh tomatoes, mozzarella and fresh basil

Seared carpaccio of beef in a homemade dressing of chilli, ginger and soy

Prawn and crayfish cocktail smothered in classic marie rose sauce with a touch of tabasco

Classic customers please choose one starter from the Classic Collection (for those who have booked Finishing Touches, please select two starters)

Crystal customers please choose two starters from the Classic and or the Crystal Collection

Best of the Best customers please choose three from the Classic, Crystal or the Best of the Best Collection

WEDDING BREAKFAST MAIN COURSES

Classic Collection

Roast Norfolk turkey served with sage and onion stuffing

Roast pork with crackling

Gammon and pineapple

Poached supreme of chicken with a cream of mushroom sauce

Steamed Scottish salmon with a dill cream sauce

All main courses are served with a choice of potatoes and a selection of seasonal vegetables

Crystal Collection

Honey roasted Gressingham duck breast served on red cabbage with a redcurrant glaze

Baked seabass on crushed new potatoes served with a white wine sauce

Roast sirloin of English beef with Yorkshire pudding and horseradish sauce

Pan fried pork medallions served onto caramelised fruits with a calvados glaze

All main courses are served with a choice of potatoes and a selection of seasonal vegetables

Best of the Best Collection

Oaklands Signature dish of beef wellington

Fillets of monkfish wrapped in parma ham with a white wine sauce

Pan fried 8oz sirloin steak

Braised lamb shank served with shallots, dauphinoise potatoes and a redcurrant & thyme jus

All main courses are served with a choice of potatoes and a selection of seasonal vegetables

Vegetarian Selection

Bell peppers stuffed with homemade sundried tomato risotto served with a chunky vegetable chutney

Vegetable wellington with feta cheese and roasted vegetables

Greek vegetable kebabs (halloumi, pepper, courgette and tomato)

All main courses are served with a choice of potatoes and a selection of seasonal vegetables

Classic customers please choose one main course from the Classic Collection (for those who have booked a Gold Package with Finishing Touches, please select two main courses)

Crystal customers please choose two main courses from the Classic or the Crystal Collection

Best of the Best customers please choose three main courses from the Classic, Crystal or the Best of the Best Collection

Please also select one vegetarian dish to offer guests



WEDDING BREAKFAST DESSERTS

Classic Collection

Traditional Eton Mess

Profiteroles topped with a hot chocolate sauce

Tropical fresh fruit salad served with a mango syrup

Mixed fruit pavlova with vanilla cream

Crystal & Best of the Best Collection

Chocolate brownie with clotted cream

Sticky toffee tarts topped with a toffee sauce

American style baked vanilla cheesecake

Classic Italian Tiramisu

Crème brulee served with homemade shortbread

Elderflower jelly filled with fresh raspberries

Caramelised passion fruit and lime tart

Tangy lemon tart topped with strawberry and mint

Saffron pannacotta with a strawberry compote

Classic customers please choose one dessert from the Classic Collection (for those who have booked a Gold Package with Finishing Touches, please select two desserts)

Crystal customers please choose two desserts from the Classic and/or the Crystal Collection

Best of the Best customers please choose three desserts from the Classic, Crystal or the Best of the Best Collection

Classic Menu Collection – Gold, Silver & Mood for Love Wedding Packages

Crystal Menu Collection – Crystal & Winter Wedding Packages

Best of the Best Collection – Best of the Best & New Year Nuptials Wedding Packages



CHILDREN'S MENU

£9.95 PER PERSON

Please select one dish from the following:

Chicken goujons

Blythburgh pork sausages

Fish fingers

Mini cheese and tomato pizza

Macaroni cheese

Served with:

Hand cut chips or mashed potato or potato wedges

Baked beans or peas or sweetcorn or salad

Followed by two scoops of ice-cream

Served with a glass of squash

Squash can be arranged for children at a cost of £1 per glass.

Should you wish for an alternative please do speak with your wedding co-ordinator who will advise of costs.

Our children's menu options are available for children between the ages of 3 and 12.