

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 red onion marmalade and thin toasted bread
- Classic prawn cocktail with fresh lemon and brown bread
- Famous Oaklands BBQ chicken

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 Thai Greek mezze, grilled halloumi, lountza (smoked ham) and loukaniko (spicy sauce)

BEST OF THE BEST COLLECTION

- Chefs salmon gravlax cured in salt, sugar, dill and sloe gin for 48 hours
- Caprese salad, fresh tomatoes mozzarella and fresh basil
- Seared carpaccio of beef in homemade dressing of chilli, ginger and soy
- Prawn and crayfish cocktail smothered in classic Marie rose sauce with a touch of Tabasco

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Main Course

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

CRYSTAL COLLECTION

- Confit leg of duck with braised red cabbage and burnt orange sauce
- Baked seabass on crushed new potatoes served with 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

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, cooked medium
- Braised lamb shank served with shallots, dauphinois potatoes and redcurrant & thyme jus

VEGETARIAN & VEGAN SELECTION

- Bell peppers stuffed with homemade sun-dried tomato risotto served with a chunky vegetable chutney
- Vegetable Wellington with feta cheese and roasted vegetables
- Greek vegetables kebab (halloumi, pepper, courgette and tomato)
- Roasted butternut squash with coconut curry and braised rice
- Roasted Mediterranean vegetable tart

Courses are served with roast or new potatoes and a selection of vegetables

Wedding Breakfast

Desserts

CLASSIC COLLECTION

- Traditional eton mess
- Profiteroles topped with hot chocolate sauce
- Tropical fresh fruit salad served with a mango syrup

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 brûlée 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

Wedding Menu Selection

Classic customers - please choose one dish from the Classic Collection

Classic customers with Finishing Touches package - please choose 2 dishes from the Classic Collection

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

Best of the Best customers - please choose three dishes from the Classic/ Crystal and/or Best of the Best Collection.



Children's Meals

CHILDREN'S MEALS

Children can dine from the same menu as adult guests and smaller portions can be arranged from the menu you have selected for your special day.

If you select a package, children can be included in your guest numbers or added to your total numbers.

GOLD 11.95

BEST OF THE BEST 18.95

CRYSTAL 15.95

NEW YEAR NUPTUALS 18.95

Alternatively you can choose one dish from our Children's menu which will be served to all children joining you for your special day (£11.95)

- 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

Followed by two scoops of ice-cream and served with a glass of squash