



WEDDINGS AT OAKMERE



Wedding Breakfasts

Wedding Breakfasts

Choose from one of our three menu choices, or if you fancy something different for your day, don't hesitate to ask – we're more than happy to explore other exciting options with you. We also make sure we look after our guests with food allergies or who have any special dietary requirements, just let us know and we'll discuss options with you.

You can either choose a set menu for everyone to enjoy including a starter, main course and dessert or you can give your guests a choice of menu from the selections listed.

The Oakmere

Set Menu £26.95
Choice of menu £28.95 per person

Chef's homemade tomato and basil soup topped with croutons and fresh cream

Breaded garlic mushrooms served with a garlic mayonnaise

—

Goujons of Salmon served with sweet chilli sauce

Chicken fillet in a creamy white wine mushroom and shallot sauce, served with new potatoes or roast potatoes and seasonal vegetables

Hand carved roast beef and pork with all the traditional accompaniments

—

Strawberry swirl cheesecake

Apple crumble served with creamy custard

Chocolate fudge cake with double cream

—

Tea, coffee and mints

The Pennink

Set Menu £29.95
Choice of menu £31.95 per person

Chef's homemade mushroom soup with a hint of stilton served with a crusty roll

Smooth chicken liver pate with Melba toast and onion chutney

Ritchie's prawn cocktail

—

Slow roasted lamb shank with thyme and redcurrant jus, served with a creamy mash

Grilled salmon fillet with chives and a lemon herb cream sauce, served with new potatoes and vegetables

Chicken breast wrapped in bacon, stuffed with mushroom duxelle with a red wine and thyme jus, served with new potatoes and vegetables

—

Chocolate and Grand Marnier bread and butter pudding with creamy custard

Raspberry and prosecco cheesecake

Tart au citron with lemon curd and fresh cream

—

Tea coffee and mints



WEDDINGS AT OAKMERE

The Sherbrooke

Set Menu £39.95
Choice of menu £41.95 per person

Spiced parsnip soup with parsnip crisps

Pork, fennel and apricot terrine with balsamic onion chutney

Homemade cod, spring onion and mature cheddar fishcakes served with tartar sauce

—

Daube of beef bourguignon with a creamy mash and seasonal vegetables

Sea bass fillet with lemon and herb butter Sauce and new potatoes

Corn-fed chicken breast with chorizo, served with roasted peppers, cherry tomatoes and white wine sauce

—

Strawberry and champagne cheesecake

White chocolate torte

Lemon and lime bavaois

—

Tea, coffee and mints

Vegetarian

Vegetarian options are available for all menus.

Brie, mushroom and cranberry tart

Wellington goats cheese courgette and almond bake

Mushroom, red pepper and shallot stroganoff

Please inform the wedding team of any special dietary requirements or food allergies at your earliest convenience.