



*Oaklands Park*  
**HOTEL**

## **SAMPLE BANQUETING MENU**

### **STARTERS**

**SEASONAL SOUP OF THE DAY**  
with a rustic roll (V, VG)

**TRIO OF MELON**  
with Parma ham, figs and raspberry vinaigrette

**SMOKED SALMON**  
with pickled shallots and toasted sourdough

**CHICKEN LIVER AND MUSHROOM PÂTÉ**  
with plum chutney and toasted brioche

### **MAINS**

**FILLET OF BEEF**  
Served with truffle sauce, Dauphinoise potatoes, wilted spinach.

**SEASONAL RISOTTO**  
Wild mushroom, asparagus with toasted pine nuts, rocket and wild rocket (V)

**FREE-RANGE CHICKEN BREAST**  
Served with green vegetables and minted crushed new potatoes

**SEABREAM FILLET**  
Served with potato rosti and stem broccoli salsa verdi

### **DESSERTS**

**CHAMPAGNE & RASPBERRY POSSET**  
with pistachio shortbread biscuits

**PASSION FRUIT CHEESECAKE**  
with raspberry coulis and Chantilly cream

**ORANGE & DARK CHOCOLATE TART**  
with fresh strawberry and white chocolate sauce

**STICKY TOFFEE PUDDING**  
with caramel sauce vanilla ice cream

*This menu is subject to change and selections are subject to availability. V Denotes suitable for vegetarians and VG for vegans. Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the team know upon placing your order. A discretionary service charge of 12.5% will be added to your bill.*