



OAKLANDS HALL
AND RESTAURANT



Congratulations on your engagement!

Thank you for your interest in Oaklands Hall as the venue for your forthcoming wedding.

Set in its own woodland grounds, with a choice of two beautiful suites, Oaklands Hall provides the perfect setting for your special day.



Glenwood Suite

The Glenwood Suite is beautifully decorated throughout and has a seating capacity for 120 guests.

If you are planning on hiring a singer, band or DJ, the Glenwood Suite has the addition of its own stage, providing the ideal platform for your entertainment to perform. The suite also includes its own private entrance, dance floor and well-stocked private bar.

Oaklands Suite

The Oaklands Suite is the larger of our two suites providing a seating capacity for 160 guests. Complete with its own grand entrance hall and situated adjacent to the lounge bar, this suite has the ideal reception area for greeting your guests.

We have a licence which enables you to hold a Civil Marriage Ceremony any day of the week here at Oaklands Hall. There is an additional cost of £250 for this service. Ceremonies take place in either our Glenwood or Oaklands Suite, depending on your preference.





MENUS

Classic Menu

Starters

- Soup of your choice served with crusty roll & butter
 - Apple, prawn & celery cocktail served with crisp salad, brown bread & butter
- Duck & orange pate, salad garnish, crusty French stick with butter & homemade fruit chutney
- Melon & fruits of the forest cocktail drizzled with a duo of mango & raspberry coulis (best season between May & September)

Main Course

- Roast topside of beef & homemade Yorkshire pudding served with rich roast gravy & English mustard
 - Succulent slow roast shoulder of pork with an apricot stuffing served with a rich roast gravy & bramley apple sauce
 - Roast breast of chicken with sage & onion stuffing & rich roast gravy
 - Baked fillet of salmon with a fine herb crust, served with a white wine cream
- All served with choice of potatoes & seasonal vegetables

Desserts

- Homemade Bramley apple & cinnamon crumble served with vanilla custard
- Homemade sticky toffee pudding with toffee sauce & vanilla ice cream
- Steamed syrup sponge served with vanilla custard
- The classic sherry trifle

£21.00
per head

Starters or desserts may be swapped between menus, please ask for details
Please let us know should you or any of your guests have any dietary requirements

PLEASE NOTE PRICES ARE VALID FROM APRIL 2017 TO MARCH 2018

Silver Menu

Starters

Duck Spring rolls served with sweet chilli dipping sauce

Deep fried breaded Brie served with a warm fruits of the forest compote

Smoked Haddock spring onion & Cheddar fishcake served with chive & lemon mayonnaise

Pesto marinated beetroot, rocket & grilled goats cheese salad

Main Course

Roast leg of lamb, redcurrant & rosemary jus served with mint sauce.

Slow cooked crispy pork belly, apple & black pudding croquette, served with grain mustard jus

Chicken cacciatore, succulent breast cooked in a rich red wine & tomato sauce with peppers, onions, mushrooms, garlic & oregano finished with fresh basil & parsley

Baked loin of cod wrapped in smoked bacon served on a minted pea puree with hand cut chips

(Or Cod loin baked with coriander, lime, garlic & sea salt served on a bed of Bombay potatoes)

Only one cod choice per party please

All served with a choice of potatoes & seasonal vegetables

Desserts

Glazed lemon & lime tartlet served with freshly whipped cream, toasted almonds and cocoa

Classic Crème Brûlée served with a Nice dipping biscuit

Mille feuille - layers of puff pastry with vanilla cream and fresh cream, garnished with berry compote and dusted with icing sugar

Warm chocolate & hazelnut brownie served with white chocolate sauce & vanilla ice cream

£24.50
per head

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Gold Menu

Starters

Warm tandoori chicken salad, cucumber, red onions, tomatoes, drizzled with mint yoghurt dressing, topped with crispy poppadum strips

Caramelised red onion & goats cheese tartlet sat on a bed of leaves with balsamic reduction

Bury black pudding, smothered in a whole grain mustard sauce, topped with crispy fried leeks

Filo wrapped king prawns with lemon, garlic & chive mayonnaise

Main Course

Peppered pork fillet served with a black cherry & port wine reduction

Roast fillet of beef served with a three peppercorn sauce
OR with red wine jus & Yorkshire pudding

Please note that the choice of sauce must be the same for the whole party

Chicken breast filled with marinated sun-dried tomatoes, mozzarella & fresh basil wrapped in Parma ham, served on a creamy pesto sauce

Grilled fillets of sea bass with a warm concasse of tomatoes, olives & rocket, served on a bed of crushed new potatoes, drizzled with balsamic

All served with a choice of potatoes & seasonal vegetables

Desserts

Fresh fruit flan, sweet crust pastry filled with pastry cream, topped with fresh fruits, served with thick double cream

Tiramisu, layers of coffee and Masala wine soaked sponge finger & sweetened vanilla mascarpone topped with cocoa

Fruits of the forest cheesecake served with fruit coulis & fresh cream

Pear & almond tart served warm with vanilla ice cream

£29.50
per head

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Buffet Menu

SELECTION OF SANDWICHES ON WHITE MUFFINS AND BROWN BREAD

Roast beef served with horseradish
Honey roast ham with English mustard
Egg mayonnaise with watercress
Tuna & cucumber mayonnaise
Mature cheddar & red onion

Garnished pork pies
Hot chicken selection platter
Vegetarian quiches selection
Mixed dim sum selection with dipping sauce
Mini sausage rolls
Homemade pizzas
Mexican rice salad
Mediterranean pasta salad
Freshly made coleslaw

£12.00
per head

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Hot Buffet Menu

Meat & potato pie with pickled beetroot & red cabbage

Lasagne al forno served with crisp salad & garlic bread

Tuna pasta bake, pasta shells baked in a rich tomato sauce topped with tuna & creamy cheese sauce

Chilli con carne with garlic bread

Roast Mediterranean vegetable lasagne served with crisp salad

Stir fried veg & sticky Asian beef with steamed rice & prawn crackers

Chicken balti served with rice & garlic & coriander naan bread

Chinese chicken curry served with steamed rice & prawn crackers

All served with chips & a selection of vegetarian quiche or sandwich platters

A selection of freshly prepared desserts available on request at £3.50 per head

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2 dishes

£12.00

per head

3 dishes

£15.00

per head

Traditional Buffet Menu

Platters of honey roast ham
Platters of roast beef served with
English mustard
Platters of roast turkey or roast pork
with apple sauce
Platters of tuna mayonnaise &
cucumber sandwiches
Platters of egg mayonnaise &
watercress sandwiches

Hot chicken selection platter
Fresh Gala pork pie
Various portioned quiches
Sweet chilli wraps
Mini sausage rolls
Mixed dim sum selection with dipping sauce

Mexican rice salad
Mediterranean pasta salad
Freshly made coleslaw
Spiced potatoes wedges or chips
Homemade pizza fingers

£15.00
per head

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Chef Attended Carvery Buffet

HAND CARVED MEATS

Roast topside of beef served with horseradish

Honey roast ham served with English mustard

Roast breast of turkey served with cranberry sauce

Roast leg of pork served with apple sauce

(A choice of two roasts from above)

SERVED WITH

Buttered new & roast potatoes

A medley of seasonal vegetables, gravy & Yorkshire puddings

OR

Spiced potato wedges

Mixed bean salad with cumin, chilli, lime & coriander

Pesto tomato, basil & red onion pasta salad

Freshly made coleslaw

Beetroot, red onion & mint salad

Greek salad, marinated cucumber, tomato, red onions & olives topped with feta cheese

£14.50
per head

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Deluxe Buffet Menu

Platters of honey roast ham served with English mustard

Platters of roast beef served with horseradish sauce

Platters of roast breast of turkey with cranberry or roast pork with apple sauce

Platter of egg, watercress & mayonnaise sandwiches

Homemade mini Thai fishcakes served with sweet chilli

Hot chicken selection platter

Mini pork ribs in a homemade sweet, sticky, spicy barbeque glaze

Fresh dressed salmon with mixed seafood cocktail & Marie Rose sauce

Sweet chilli wraps

Selection of vegetarian quiche

Mini sausage rolls

Mixed dim sum selection with dipping sauce

Greek salad, dressed tomatoes, cucumbers olives, feta cheese & red onion

Mediterranean pasta salad

Freshly made coleslaw

Moroccan style couscous salad

Spiced potato wedges or chips

Homemade pizza fingers

A selection of freshly prepared sweets served with pouring cream available at £3.50 per head

£18.00
per head

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Extra Courses

SELECTION OF HOMEMADE CANAPÉS

£5.00 per person

(Based on a choice of 5)

SORBET COURSE

£3.50 per person

INTERMEDIATE FISH COURSES

Cod on a minted pea puree

Mini crab cakes with lobster bisque & watercress salad

Goujons of plaice with a tartar sauce

Mini crayfish cocktail with Marie Rose sauce

£5.00 per head

TO FOLLOW DESSERTS

A selection of British & continental cheeses served with biscuits, homemade fruit chutney & celery or grapes

£4.50 per head

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Supper Buffet

(ONLY AVAILABLE FOLLOWING A WEDDING BREAKFAST)

A CHOICE OF

Slow cooked topside of beef carved onto an open barm with pickled onions & triple cooked chips

Back bacon barms with triple cooked chips, served with ketchup and brown sauce

Cumberland sausage barms with triple cooked chips served with ketchup and brown sauce

Homemade beer battered fish goujon barms with triple cooked chips and homemade tartare sauce

Crispy fried chicken in a basket with triple cooked chips

£8.95
per head

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Please feel free to contact us for any further information
We look forward to welcoming you to Oaklands Hall