



# Oaksmere Events Menus 2023



# THE OAKSMERE

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## PRIVATE DINING MENU

£40 Per Person

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### STARTERS

Trio of Salmon, poached, cured & smoked salmon, beetroot textures, baby watercress, horseradish crème fraiche

Chicken Liver Parfait, bacon jam, homemade toasted brioche

Charcoal Roasted Asparagus, garlic rapeseed mayonnaise, crispy Gressingham duck egg

Oaksmere Garden Squash Veloute, toasted pumpkin seeds, pickled squash, smoked oil, homemade bread

Confit Duck Salad, compressed cucumber, rocket, ginger, coriander and chilli

### MAIN COURSES

Braised Pork Belly

Burnt apple puree, wholegrain mustard mash potato, heritage carrots, tender stem broccoli, cider jus

Roasted Cornfed Chicken Supreme

Braised leeks, wild mushrooms, tarragon mashed potato, black garlic jus

Roasted Rump of Lamb

Dauphinoise potatoes, tender stem broccoli, heritage carrots, red wine jus

Pan fried Seabass Fillet

Garlic fondant potato, carrot puree, tender stem broccoli, heritage carrots

Parsnip Gnocchi

Carrot Purée, roasted celeriac, tomato & red pepper sauce, rocket salad

Green Pea & Mint Risotto

Rocket & parmesan salad, lemon oil

### Desserts

Glazed Lemon Tart, passionfruit curd, raspberry sorbet

Warm chocolate brownie, chocolate sauce, praline cream

Baked vanilla cheesecake, cherry compote, pistachio cream

Sticky Toffee Pudding, toffee sauce, vanilla ice cream

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

A discretionary 12.5% service charge will be added to your bill



# THE OAKSMERE

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## PRIVATE DINING MENU

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£60 Per Person

### STARTERS

Twice-baked Suffolk Gold Cheese Souffle, celeriac remoulade, toasted hazelnuts and herb oil

Pan seared Scallops, minted pea panna cotta, carrot puree, apple braised fennel, pea shoots

Oaksmere brined quail breast, quail leg lolly pop, king oyster mushroom, parsnip puree, quails egg, crispy kale

Smoked chicken & ham hock terrine, pickled baby vegetables, tomato chutney, melba toast

Caramalised crab loaf, pickled crab salad, compressed cucumber, pickled lemon, samphire

### MAIN COURSES

Pan Roasted Guinea Fowl Supreme

Shallot puree, liquorice braised leeks, morels, baby spinach, smoked potato terrine, chicken jus

Maple, Black Garlic & Thyme Infused Dry Aged Beef Fillet

Bertha smoked glazed beef brisket, beef fat and crispy shallot crumb, spring onion creamed potato, buttered salsify, heritage carrots, bone marrow jus

Trio of Blythburgh Pork

Marinated fillet, braised belly, confit shoulder bon bon, caramalised cauliflower puree, rosemary fondant potato, tender stem broccoli, Aspall cyder jus.

Charcoal Roasted Hake Fillet

Sauté Norfolk peer potatoes, chorizo, samphire, roasted red pepper sauce

Smoked Baby Aubergine

Oaksmere roasted squash, ash baked beetroot, quinoa, baby watercress, smoked oil

Wild Mushroom & Asparagus Risotto

Rocket & parmesan salad, truffle oil

### Desserts

Blackberry Cheesecake, blackberry gel, blackberry cavair, baked white chocolate

Rhubarb & Custard, custard tart poached rhubarb, rhubarb & custard tuile

Chocolate Marquise, Frangelico ice cream, hazelnut praline

Oaksmere Suffolk Cheeseboard, Baron Bigod, Suffolk Gold, Binham Blue, White Lady with homemade chutney, quince jelly, grapes & artisan crackers

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THE OAKSMERE, RECTORY ROAD, BROME,  
SUFFOLK, IP23 5AJ  
[01579 873 940] EVENTS@THEOAKSMERE.COM |  
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# THE OAKSMERE

FINGER BUFFET MENU

## SANDWICH SELECTION

Marsh View Farm Roast Beef, horseradish & baby rocket

Honey Roasted Ham, wholegrain mustard & baby cress

Free Range Egg, mayonnaise & watercress

Smoked Salmon, lemon crème fraiche & cucumber

## Savoury Selection

*Please choose up to five dishes for your event*

Lamb Kofta with mint yoghurt

Duck Spring Rolls with hoi sin  
sauce

Vegetable Spring Rolls soy and honey dip

Pork Pie

Seasonal Quiche

Mini Sausage & Tomato Chutney Rolls

Cajun Chicken Skewers with sweet chilli  
jam

Breaded Halloumi red onion marmalade

Hand Cut Chips

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## HOT FORK BUFFET MENU

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*Please choose up to three dishes for your event*

Mini Cumberland Sausages, mustard mash with peas & onion gravy

Blythburgh Pork & Apple Fricasée, spring onion mash & seasonal vegetables

Chicken in a Spinach, Mustard Cream Sauce, herbed new potatoes & seasonal vegetables

Butter Chicken Masala, pilau rice

Beef Bourguignon, roasted new potatoes & fine beans

Chicken Stroganoff, basmati & wild rice

Thai Chicken Curry, jasmine rice

Shepherd's Pie, seasonal vegetables

Lamb Tagine, mint yoghurt & harissa couscous

Mushroom Stroganoff, basmati & wild rice

Rocket Pesto with Penne Pasta, shaved parmesan & toasted pine-nuts

Aubergine & Spinach Curry, saffron rice

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# THE OAKSMERE

AFTERNOON TEA BUFFET MENU

## SANDWICH SELECTION

Marsh View Farm Roast Beef, horseradish & baby rocket

Honey Roasted Ham, wholegrain mustard & baby cress

Free Range Egg, mayonnaise & watercress

Smoked Salmon, lemon crème fraiche & cucumber

## Homemade Fruit

Scone clotted cream & Tiptree strawberry jam

## CAKE SELECTION

Victoria Sponge

Chocolate Truffle Brownie

Carrot Cake

Matcha Tea & Raspberry

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