



Private Dining



Whether for business or pleasure
Private Dining at The Oaksmere
provides the perfect way to host friends,
family, or colleagues in style.

Our beautifully appointed private dining rooms provide the perfect setting for all events from intimate, elegant celebrations, to corporate dinners and family parties.

Our seasonal menus use the finest ingredients that have been carefully selected and locally sourced to create dishes that will delight you and your guests.

We can tailor your event using our stunning wine list, classic cocktails, bespoked décor and freshly cut flowers. From booking to delivery our dedicated team will be on hand to make your occasion excellent!

Situated in the heart of the Suffolk countryside and set in stunning grounds
The Oaksmere provides the perfect backdrop to your special occasion.
Originally the Cornwallis family Tudor
Dower House and extended in later years to a Victorian Rectory. The Oaksmere is bursting with history and iconic architecture blended with a modern refurbishment for ultimate luxury and comfort.

We also boast 14 uniquely bespoked bedrooms filled with character and thoughtful amenities a perfect place to relax after your event.



The Chef's Pantry



The house's original kitchen that hosted
The Paterson Family. This private space
can host up to 12 seated guests for dining
celebrations, ideal for small but special
gatherings.

The Chef's Pantry also provides an excellent staging area for buffets or drinks before dinner. Located next our Cocktail Bar this room is the perfect blend of light airy and intimate.

Capacity

14 20

Seated Dining Receptions & Buffets







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The Aviary



Capacity

40

60

Seated Dining Receptions & Buffets



Named for the gorgeous décor this room, with large sash windows overlooking the cocktail terrace, is both elegant and spacious. The Aviary can host up to 40 people for dining and up to 60 people for standing receptions and buffets. A suberb private area to host an event to impress your guests.

For larger events The Aviary can be used in conjunction with other private dining rooms to host the main event with drinks receptions and canapes served in The Chef's Pantry or Gun Room, the perfect way to greet your guests before dinner.



The Gun Room



Seated Dining Receptions & Buffets

Capacity

In honour of the traditional sport of choice for the locals The Gun Room is an ode to game. With an open fire this atmospheric Dining Room can host 40 guests for seated dining or 60 guests for buffets and receptions.







Our Menus

Our menus are a celebration of the treasure trove of East-Anglian farmers, artisans producers and ingredients unique to us in this bountiful area.

The Oaksmere is dedicated to producing a wide selection of excellent à la carte dishes using fresh seasonal ingredients both home grown and locally produced. The style of our menu is driven by selecting the very best East Anglia has to offer. We continually strive to reduce our field to fork miles and passionately support local business. By using only regional producers and by careful selection of our ingredients we can ensure both the provenance and the excellence of our fare.





The heart of our ethos grows straight from our own Victorian Walled Garden. Our head chef Adam works closely with our head gardener Simon to deliver excellent home grown produce including herbs, vegetables, and fruit.





Our Menus

All of our menus are loveling created to reflect the best seasonal & local produce avaliable in our bountiful area. Once you have selected a date for your event we will provide you with a menu perfect for your celebration. All our menus can be bespoked for you. Please contact your event co-ordinator if you wish to discuss a menu taylor made for your event.



Private Dining

Share a fabulous meal with friends, family or colleagues in privacy of one of our three dining rooms. Our Private Dining Menus are designed to wow your guests with seasonal local produce perfectly prepared by our skilled team of chefs.



Buffet Menu From £18 | From £28

Buffets are a perfect way to mingle while you dine. Tuck into our hot or cold buffet while you catch up with loved ones or network with colleagues.



BBQ Menu From £38

Bask on our sun drenched terrace while we prepare a selection of sizzling smokey dishes on the BBQ. Served with fresh seasonal salads and vegetables from our Victorian walled garden. Don't worry about British weather all BBQ Menus can be



Our Menus



Grazing Menu

On Request

Perfect for larger groups wanting to natter while you nibble. Enjoy a selection of sharing boards showcasing local cheese, meats and homemade breads.



Afternoon Tea
£22 | £25

Buffet Stands

Afternoon Tea is an elegant and fun way to host your celebrebration. Indulge in a selection of finger sandwiches, warm homemade scones and handcrafted pastries. An ideal way to gather friends and family



Celebration of Life

From £18

Join with loved ones in a celebration of life.

Guests can graze from a delicious buffet with unlimited tea & coffee in the privacy of one our private dining room.

All of our menus are priced per person. Menus are designed seasonally and are subject to seasonal change. Pre-Orders are required for all Private Dining Menus. Groups of guests up 16 are required to provide orders 7 days prior to event. Guests 17-49 are required to provide orders 14 days in advance. Parties of 50+ are required to provide orders 3 weeks before date of events. Menus can all be adapted to any allergens or dietary requirements please liase with your event coordinator for more information.



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