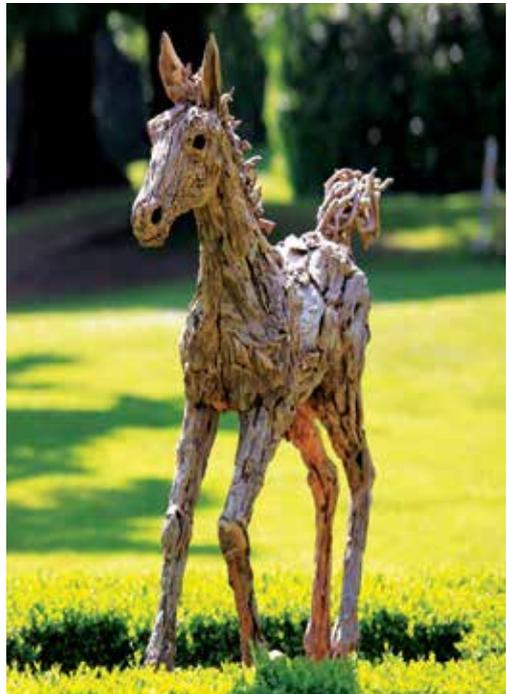




THE OAKLEY COURT
— WINDSOR —





THE OAKLEY COURT SPECIAL EVENTS



Whether its a birthday, wedding anniversary, private dinner or any other special event, The Oakley Court has a variety of private dining options available to you, making the ideal setting for a memorable occasion.

The Conservatory

Dining for up to 30 guests
Cocktail reception for up to 40 guests
Stunning river views
Spacious and bright
Direct access to the gardens through the french doors

The Drawing Room

A light, airy traditionally furnished room
Architectural features including fireplaces and ornate ceiling
Large windows over looking the gardens and the river
Private dinner for up to 50 guests
Cocktail reception for up to 60 guests
Additional room hire charge of £3000 applies

The Sitting Room

Stylish private dining for up to 24 guests
Cocktail reception for up to 40 guests when combined with the Library
Sumptuous features including ornate ceiling over looking the gardens and the river

The Windsor Suite

Our largest and most flexible room
A modern room within the historic house
Elegant contemporary furnishings
Private dinner for up to 160 guests
Own private entrance
Air conditioning and lighting effects
Minimum number of guests apply on this package

THE CELEBRATION PACKAGE



Birthdays, christenings, wedding anniversaries, family reunions, private lunches, dinners and any other special events.

What's included:

A glass of Nyetimber
A three course menu with tea, coffee and petit fours
Half a bottle of wine per person
Room hire
Candelabras and round mirror
Cake stand and knife (if required)
Dedicated Events Coordinator

Price per person from £85.00

Selective dates available at a discounted rate
Please contact a member of the events team who will be happy to discuss your requirements in more detail on 01753 609988
specialevents@oakleycourt.co.uk

THE CELEBRATION PACKAGE



Starters

Cured Glenarm salmon, pickled cucumber, avocado puree, caper berries £2

Smoked Coln Valley salmon, rye bread, horseradish cream, cucumber and dill salad £3

Slow cooked tomato tart, grilled sardines, tapenade dressing

Grilled asparagus, poached egg, hollandaise sauce, seasonal £4

Creamed wild mushrooms, brioche toast, slow cooked free range egg £3

Pressed Blythburgh ham hock and parsley terrine, picadilli, country toast

Cornish mackerel pickled in saffron and carrots

Five spice confit Tiddenham duck terrine, fig and apple chutney, brioche toast £3

Whipped goats cheese, salt baked heritage beetroot, young basil £2

Soups

Mushroom veloute with tarragon

Roasted celeriac and white truffle oil

Roasted tomato and red pepper with basil

Leek and potato with oak smoked haddock

With a delicious array of choices for every course, there's sure to be something to take everyone's fancy.

Please note: Some dishes incur an additional supplement.

THE CELEBRATION PACKAGE



Mains

Fillet of Glenarm salmon and herbs "en croute"

Fillet of Glenarm salmon provencale, olives, basil, tomatoes

Sea bass, veloute of mussels and aromatic spices £4

Aromatic baked river Tess trout, roasted fennel, tomato butter

Dry aged Angus Beef fillet wellington, fondant potato, salt baked roots, red wine sauce £10

Dry aged sirloin steak, fricassee of wild mushrooms and tarragon, garlic spinach £8

Braised blade of dry aged beef, crushed swede and carrot, braising juices

Rump of lamb "nicioso", basil pesto, fondant potato £4

Braised shoulder of lamb, casserole of beans, root vegetables and herbs, braising juices

Corn fed chicken roasted with lemon and thyme, roasted potatoes, chipolata and bacon seasonal greens, thyme gravy

Corn fed chicken, roots roasted with chorizo, fondant potato

Free range Blythburgh pork chop, salt baked celeriac, buttered cabbage, cider jus

Loin of free range Blythburgh pork, apple compote, fondant potato, seasonal greens, sage jus

Braised belly of Blythburgh pork with spices, cassoulet of beans, chorizo and tomato

Vegetarian

Risotto of peas, mint and aged feta

Parsnip and Oxford blue wellington, salt baked roots, roasted shallot butter

Penne, baked provencale vegetables, basil and olives

Risotto of wild mushrooms and aged parmesan

THE CELEBRATION PACKAGE



Desserts

Warm bread and butter pudding and vanilla custard

English cheese, grapes, chutney and biscuits £3

Crème brûlée, Breton shortbread

Treacle tart, Cornish clotted cream

Lemon tart, raspberries, crème fraîche

Valrhona 70 % chocolate mousse, double cream

Warm Valrhona chocolate brownie, salted butter caramel, clotted cream

Bakewell tart, caramelised raspberry puree and clotted cream

White chocolate and apricot delicé and roasted almond ice cream £2

Sticky toffee pudding, caramel sauce and vanilla ice cream £2

Chocolate fruit and nut brownie and vanilla ice cream £2

Baked vanilla cream and rum soaked raisins £2

Raspberry and Tonka bean crème brûlée, Breton shortbread £3

Canapé Menu

Charged at £10.00pp
(selection of 4)

Hot

Wild mushroom arancini

Tomato and tapenade tart

Spinach, herb and goats cheese tart

Marinated chicken and spicy satay sauce

Devils on horseback

Cold

Smoked salmon mousse, caviar and rye bread

Confit duck, pear and walnuts

Lobster and spiced avocado

Goats cheese, baked beets and pine nuts

Pissaladiere tart

THE BBQ PACKAGE



Package Inclusions

One drink per person- choose from bottled beer, Pimms or soft drink served from our beverage buggy

Riverside location within the grounds

A cosy alternative for a rainy day

Dedicated Events Coordinator

Price per person £55.00

Please contact a member of the events team who will be happy to discuss your requirements in more detail on 01753 609988
specialevents@oakleycourt.co.uk

Inclusive Menu

Grilled Scottish salmon

Angus steak burger in brioche bun

Spicy buttermilk free range chicken

Local sirloin minute steak

Vegetable and halloumi brochettes

Seasonal salads

Strawberries and cream

Crème brulee, Breton shortbread

Artisan British cheese, chutney, grapes

THE CHARITY PACKAGE



Package Inclusions

A glass of red or white wine per person (on arrival or with the meal)

A three course meal

Room hire

Dedicated Events Coordinator

Price per person £39.00

Please contact a member of the events team who will be happy to discuss your requirements in more detail on 01753 609988
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Menu

Starters

Country terrine, chutney, pickles

Goats cheese mousse, baked beets, walnut pickle

Mains

Roast chicken, roasted roots, chorizo

Risotto of seasonal vegetables and mushrooms, aged parmesan

Dessert

Seasonal Eton mess

THE FINGER BUFFET PACKAGE



Package Inclusions

A glass of Nyetimber on arrival

A six item finger buffet

Room hire

Dedicated Events Coordinator

Price per person £49.00

Please contact a member of the events team who will be happy to discuss your requirements in more detail on 01753 609988
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Additional items are available from a £3.00 supplement per item

Hot dishes

Assorted pizzas

Cod fish cakes, tartar sauce

Marinated chicken pieces, satay dip

Confit duck spring rolls, plum sauce

Cold dishes

Smoked salmon and cream cheese bagels

Assorted finger sandwiches

Lemon and thyme sausage rolls

Artisan charcuterie, pickles

Seasonal quiches

Desserts

Bakewell tart

Crispy chocolate slice

Chocolate brownies

Millionaire shortbread

Seasonal cheesecakes



DINING AT THE OAKLEY COURT



The Dining Room

The Dining Room at The Oakley Court, Windsor has been awarded a prestigious AA 2 Rosette award. Only 10% of restaurants nationwide are of a standard that merits 2 Rosettes. Head Chef Damian Broom and his team focus on classic simple dishes, not overcomplicated just simply delicious.

The Bar

If you're wanting something a little more casual then put your feet up by one of our open fires. Our "Whenever Wherever Dining Menu" is served in The Oakleaf Bar, Conservatory, Library, Drawing Room, Sitting Room or Riverside Terrace features all the home cooked classics for you to simply relax and enjoy. Or why not relax and enjoy a cocktail or two.

The Terrace Restaurant

Seasonally open only, with tremendous River Thames views the location of the Terrace Restaurant is truly incomparable, with a BBQ menu on offer you can enjoy this outdoor casual dining experience.

Open mid- March to late October (weather permitting).

Afternoon Tea

Crumbly, warm scones with lashings of clotted cream and fruity jam, delicious and freshly made finger sandwiches and additional cake fantasies taken with a steaming pot of tea and / or a glass of Champagne. The Great British Afternoon Tea is a tradition not to be missed, especially at a fabulous English Country House Hotel on the banks of the River Thames.

Private Dining

There's no better place for a private dinner than at Oakley Court, with luxurious and unique private dining rooms, your dinner will taste even better when you are seated in a wonderful private room. The Library can seat a maximum of 10 people for a dinner, the Sitting Room can seat 24 people, the Conservatory can seat 30 people and the Windsor Suite can seat 160 people - so the choice is yours.