



THE OAKLEY COURT
— WINDSOR —

Private Dining Sample Menu

Marinated line caught mackerel, saffron and carrots

Country terrine, pickles and chutney

Mushroom veloute and tarragon cream

Warm caramelised onion tart, goat's cheese and basil
vinaigrette

Roasted chicken breast, roasted roots with chorizo and
olives

Braised blade of beef, bolognese potatoes, roasted
shallot and braising jus

Risotto Milanese, gremolata and rocket salad

Line caught haddock fillet, green beans and tartar butter
sauce

Treacle tart and clotted cream

Vanilla crème brulee and Breton sable

Warm bread and butter pudding and vanilla custard

English cheese, grapes, chutney and biscuits (£7.00
supplement)

Freshly brewed coffee, tea and petit fours

**A maximum of two choices per course may be selected
for your event. Individual choices must be
confirmed 14 days prior to your event**