

The Royal Oak

PALEY STREET

Please scroll down to see the 3 varieties of banqueting menus we have on offer and our 6 course tasting menu. If you have any queries please don't hesitate to contact us on 01628 620541 or email reservations@theroyaloakpaleystreet.com.

Banqueting Menu

£30.00 per person

Starters

Beetroot, Blue Cheese Royale, Savory Granola and Red Chicory
Chicken Liver Parfait, Pear Chutney and Toasted Brioche

Mains

Gnocchi, Sorrel, Baby Courgette, Winter Truffle and Minestrone Broth
Roasted Cod, Crispy Cheek, Sea Vegetables and Cauliflower

Desserts

Pear Frangipane, Champagne Sorbet, Lemon and Thyme
Dark Chocolate Ganache, Peanut Crumble, Milk Ice Cream

An optional service charge of 12.5% will be added to your bill.

Please let us know of any dietary requirements or allergies before ordering.
If you require information regarding the presence of allergens in any of our food, please ask your server.

The Royal Oak
PALEY STREET

Banqueting Menu

£40.00 per person

Starters

Braised Oxtail and Pearl Barley Risotto, Pigeon Bresaola, Black Truffle
Chicken Liver Parfait, Pear Chutney and Toasted Brioche
Beetroot, Blue Cheese Royale, Savory Granola and Red Chicory
Cured and Smoked Salmon, Kohlrabi, Pumpernickel and Caviar

Mains

Gnocchi, Sorrel, Baby Courgette, Winter Truffle and Minestrone Broth
Roasted Cod, Crispy Cheek, Sea Vegetables and Cauliflower
Crown Estate Venison, Braised Shoulder, Aubergine and Blackberries
Guinea Fowl and Smoked Bacon Pie with Mash and Gravy

Desserts

Macadamia Mousse, Date Pudding, Pineapple and Tarragon
Dark Chocolate Ganache, Peanut Crumble, Milk Ice Cream
Pear Frangipane, Champagne Sorbet, Lemon and Thyme
Brillat-Savarin Cheesecake, Apple Puree, Blackberry Sorbet

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Banqueting Menu

£50.00 per person

Selection of House Breads

Starters

Braised Oxtail and Pearl Barley Risotto, Pigeon Bresaola, Black Truffle
Chicken Liver Parfait, Pear Chutney and Toasted Brioche
Lamb Belly, Pickled Onions, Salsa Verde and Carrot
Cured and Smoked Salmon, Kohlrabi, Pumpernickel and Caviar
Beetroot, Blue Cheese Royale, Savoury Granola and Red Chicory
Sea Trout, Crab Quinoa, Mooli, Radish and Salsify

Mains

Gnocchi Sorrel, Baby Courgette, Winter Truffle and Minestrone broth
Roasted Cod, Crispy Cheek, Sea Vegetables and Cauliflower
Crown Estate Venison, Braised Shoulder, Aubergine and Blackberries
Guinea Fowl and Smoked Bacon Pie with Mash and Gravy
Pork Belly, Jerusalem Artichoke, Roast Quince, and Kale
Cornish Monkfish, Red Pepper Purée, Tempura Mussels, Chargrilled Broccoli

Desserts

Macadamia Mousse, Date Pudding, Pineapple and Tarragon
Dark Chocolate Ganache, Peanut Crumble, Milk Ice Cream
Pear Frangipane, Champagne Sorbet, Lemon and Thyme
Brillat-Savarin Cheesecake, Apple Puree, Blackberry Sorbet
Lemon Soufflé with Cinnamon Ice Cream
A Selection of British and Irish Cheeses

Our Range of Teas and Coffees and Petit Fours

An optional service charge of 12.5% will be added to your bill.

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Tasting Menu

This menu is served in our private dining room for a minimum of 8 or and maximum of 14 people.
Please note this is an example menu and dishes are subject to change.

£65.00 per person

Wine Flight 1 - £45.00 (example below)

Wine Flight 2 - £130 (available on request)

Selection of Homemade Bread

Scotch Egg

(Prosecco Bianca Vigna, Valdobbiadene, Veneto, Italy, 2016)

Butternut Squash Soup, Sage Croquettes and Sweet Chestnut Cream
(Picpoul de Pinet, Languedoc, France 2017)

Beetroot, Blue Cheese Royale, Savoury Granola and Red Chicory
(Nannette's Rose, Hush Heath Estate, Kent, England, 2017)

Crown Estate Venison, Braised Shoulder, Aubergine and Blackberries
(Pinot Noir, Domaine Bruno Sorg, France 2016)

A Selection of British and Irish Cheeses

(Late Bottled Vintage Port, LBV, Quinta Do Crasto, Portugal, 2013)

Dark Chocolate Ganache, Peanut Crumble, Milk Ice Cream
(Maury Domaine Poudereux, Roussillon, France, 2013)

Coffee and Petit Fours

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