

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

Celeriac Veloute, Salt Baked Celeriac, Chestnuts, Truffle
Cured and Smoked Salmon, Kohlrabi, Pumpnickel and Caviar

Mains

Gnocchi, Sorrel, Baby Courgette, Winter Truffle and Minestrone Broth
Braised Shin of Beef, Mash, Red Kale, and Caramelised Onions

Desserts

Pear Frangipane, Champagne Sorbet, Lemon and Thyme
Dark Chocolate Mousse, Honeycomb, Crème Cheese Glazé

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, Caramelised Chicory and Cavalo Nero
Guinea Fowl and Smoked Bacon Pie with Mash and Gravy

Desserts

Macadamia Mousse, Date Pudding, Pineapple and Tarragon
Dark Chocolate Mousse, Honeycomb, Crème Cheese Glazé
Pear Frangipane, Champagne Sorbet, Lemon and Thyme
Apple Crumble Tart, Brown Sugar Ice Cream, Caramel Sauce

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Banqueting Menu

£55.00 per person

Selection of House Breads, Scotch Eggs and Olives

Starters

Braised Oxtail and Pearl Barley Risotto, Pigeon Bresaola, Black Truffle
Chicken Liver Parfait, Pear Chutney and Toasted Brioche
Smoked Duck, Red Onion Tart, Candied Walnuts, Pickled Shallots
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, Caramelised Chicory and Cavalo Nero
Guinea Fowl and Smoked Bacon Pie with Mash and Gravy
Roast Partridge, Confit Leg, Celeriac, Chervil Roots and Hazelnuts
Cornish Sea Bream, Red Pepper Purée, Tempura Mussels, Chargrilled Broccoli

Desserts

Macadamia Mousse, Date Pudding, Pineapple and Tarragon
Dark Chocolate Mousse, Honeycomb, Crème Cheese Glazé
Pear Frangipane, Champagne Sorbet, Lemon and Thyme
Apple Crumble Tart, Brown Sugar Ice Cream, Caramel Sauce
Passionfruit Soufflé with White Chocolate Sorbet
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

Picpoul de Pinet, Languedoc, France, 2015

Salad of Sweet Pickled Beetroot, Baby Onions, Toasted Quinoa and Herbs

Chenin Blanc, Delaire Graff, S.A., 2014

Shellfish Raviolo, Chilli Jam and Shellfish Bisque

Sauvignon Blanc, Momo, Marlborough, N.Z., 2010

Lamb, Rump and Braised Shoulder, Charred Baby Gem, Squash

Pinot Noir, Domaine Bruno Sorg, France, 2015

Selection of British Cheeses

Tawny Port, 10 Years Ferreira, NV, Portugal

Baked Chocolate Mousse, 100's & 1000's, Honey Ice Cream

Domaine Lerys, Muscat de Rivesaltes, NV, France

Coffee and Petit Fours