

*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@theryaloakpaleystreet.com](mailto:reservations@theryaloakpaleystreet.com).

**Banqueting Menu**

£30.00 per person

**Starters**

Chicken Liver Parfait and Gooseberry Chutney and Toasted Brioche

**Mains**

Guinea Fowl and Bacon Pie, Mash and Gravy

**Desserts**

Vanilla Panna Cotta, English Raspberries, Pistachio Crumble

**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.

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**Banqueting Menu**

£40.00 per person

**Starters**

Confit Garlic and Onion Soup, Onion Puree and Cheese Doughnut  
Pig's Head and Foie Gras Fritter, Herb Mayonnaise and Pickled Vegetables  
Cured Mackerel, Caviar, Dill Vinegar and Daikon  
Heritage Tomatoes, Laverstoke Mozzarella, Quails Egg and Croutons

**Mains**

Tahini Roast Cauliflower, Charred Spring Onion and Chive Yoghurt  
Cornish Cod, Pea Ketchup, Cockles and Lemongrass  
Crown Estate Venison, Shoulder Suet Pudding, Chicory and Turnips  
Guinea Fowl and Bacon Pie, Mash and Gravy

**Desserts**

Dark Chocolate Mousse, Honeycomb, Yogurt Glacé  
Vanilla Panna Cotta, English Raspberries, Pistachio Crumble  
Treacle Tart with Vanilla Ice Cream  
Selection of British and Irish Cheese

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**Banqueting Menu**

£50.00 per person

Selection of House Breads, Scotch Eggs and Olives

**Starters**

Confit Garlic and Onion Soup, Onion Puree and Cheese Doughnut  
Pig's Head and Foie Gras Fritter, Wild Garlic Mayonnaise, Pickled Vegetables  
Chicken Liver Parfait, Gooseberry Chutney and Toasted Brioche  
Cured Mackerel, Caviar, Dill Vinegar and Daikon  
Heritage Tomatoes, Laverstoke Mozzarella, Quails Egg and Croutons

**Mains**

Tahini Roast Cauliflower, Charred Spring Onion and Chive Yoghurt  
Crown Estate Venison, Shoulder Suet Pudding, Chicory, Baby Turnips  
Guinea Fowl and Bacon Pie, Mash and Gravy  
Cornish Cod, Pea Ketchup, Cockles and Lemongrass  
Cornish Halibut, Miso, Fermented Turnip, Morels and Asparagus

**Desserts**

Dark Chocolate Mousse, Honeycomb, Yogurt Glacé  
Vanilla Panna Cotta, English raspberries, Pistachio Crumble  
Treacle Tart with Vanilla Ice Cream  
Passionfruit Soufflé with Mango Sorbet  
A Selection of British and Irish Cheeses

Our Range of Teas and Coffees and Petit Fours

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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

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Scotch Egg

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

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Celeriac Veloute, Salt Baked Celeriac, Chestnuts and Truffle

*(Mount Vernon, Sauvignon Blanc, Marlborough, N.Z., 2017)*

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Cured and Smoked Salmon, Kohlrabi, Pumpernickel and Caviar

*(Gavi di Gavi, Cortese, Villadoria, Italy, 2017)*

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Crown Estate Venison, Shoulder Suet Pudding, Caramelised Chicory, Baby Turnips

*(Pinot Noir, Lawson's Dry Hills N.Z., 2016)*

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Selection of British Cheeses

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

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Dark Chocolate Mousse, Honeycomb, Yoghurt Glacé

*(Maury Domaine Poudereux, Roussillon, France, 2013)*

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Coffee and Petit Fours