

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

Duck Liver Parfait, Salt and Vinegar Peanuts with Toasted Beer Bread

Mains

Aged Pork Loin, Savoy Cabbage, Apple Purée and Sage Crumb

Desserts

Apricot Cheesecake with Apricot Compote

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

Cured Salmon, Greek Yoghurt and Sea Herbs
Chicken Terrine, Crispy Chicken, Sweetcorn and Baby Vegetables
Pan Fried Wood Pigeon, Carrot, Cumin and Coriander Crumb
Heritage Tomatoes, Laverstoke Mozzarella, Fennel and Black Onion Seed Cracker

Mains

Celeriac Riso Pasta with Candied Walnuts
Stone Bass, Braised Fennel, Jerusalem Artichoke with Seaweed Dressing
Bavette Steak, Rosti Potatoes and Tarragon Sauce
Aged Pork Loin, Savoy Cabbage, Apple Purée and Sage Crumb

Desserts

Dark Chocolate Tart, Coffee Ice Cream, Chocolate Shard
Apricot Cheesecake with Apricot Compote
Melon Parfait, Lime Sorbet and Gingerbread Crumb
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

Cauliflower Veloute with Truffle Oil

Chicken Terrine, Crispy Skin, Sweetcorn and Baby Spring Vegetables

Duck Liver Parfait, Salt and Vinegar Peanuts with Toasted Brioche

Cured Salmon, Greek Yoghurt and Sea Herbs

Heritage Tomatoes, Laverstoke Mozzarella, Fennel and Black Onion Seed Cracker

Mains

Celeriac Riso Pasta with Candied Walnuts

Bavette steak with Rosti Potatoes and Tarragon Sauce

Aged Pork Loin, Savoy Cabbage, Apple Purée and Sage Crumb

Stone Bass, Braised Fennel, Jerusalem Artichoke and Seaweed Dressing

Halibut, Clams, Peas, Broad Beans and Clam Sauce

Desserts

Dark Chocolate Tart, Coffee Ice Cream, Chocolate Shard

Apricot Cheesecake with Apricot Compote

Melon Parfait, Lime Sorbet and Gingerbread Crumb

Peach Soufflé with Clotted Cream Ice Cream

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

Crispy Ham Hock Croquettes with Mustard Ketchup
(Prosecco Bianca Vigna, Valdobbiadene, Veneto, Italy, 2016)

Lobster Raviolo, Tomato Fondue and Lobster Bisque
(Mount Vernon, Sauvignon Blanc, Marlborough, N.Z., 2017)

Duck Parfait, Salt and Vinegar Peanuts and Toasted Brioche
(Gavi di Gavi, Cortese, Villadoria, Italy, 2017)

Spring Lamb, Aubergine, Potato Cake, Sweetbread and Mint Sauce
(Pinot Noir, Lawson's Dry Hills N.Z., 2016)

Selection of British Cheeses
(Late Bottled Vintage Port, LBV, Quinta Do Crasto, Portugal, 2013)

Summer Berry Mille-Feuille, Lemon Balm and Blackberry Sorbet
(Maury Domaine Poudoux, Roussillon, France, 2013)

Coffee and Petit Fours