

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.

Menu One

Vegetarian options are available on request.

£30.00 per person

Starters

Duck Liver Parfait with Apple, Salt and Vinegar Peanuts

Main

Guinea Fowl and Ham Hock Pie with Mash and Gravy

Dessert

Tonka Bean Panna Cotta with Banana Sorbet

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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Menu Two

£40.00 per person

Starters

Wood Pigeon, Carrot, Coriander and Cumin seed Crumb
Heritage Beetroots with Horseradish and Chicory
Duck Liver Parfait with Apple, Salt and Vinegar Peanuts
Buttermilk Chicken, Confit Hen Egg Yolk and Truffle

Mains

Chervil Root, Gnocchi, Pickled Baby Artichokes and Chervil Herb
Roasted Cod, Cauliflower, Caper and Raisin Puree and Cumin Sauce
Loin of Venison with Venison Potato Cake and Jus
Guinea Fowl and Ham Hock with Mash and Gravy

Desserts

Tonka Bean Panna Cotta with Banana Sorbet
Yorkshire Rhubarb, Crème Fraiche Cream and Honeycomb
Clementine Parfait with Fig Sorbet
Caramelia Chocolate Mousse and Blood Orange Sorbet

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Menu Three

£55.00 per person

A Selection of Bread, Ham Croquettes, Olives and a Glass of Fizz

Starters

Wood Pigeon, Carrot, Coriander and Cumin seed Crumb
Heritage Beetroots with Horseradish and Chicory
Duck Liver Parfait with Apple, Salt and Vinegar Peanuts
Buttermilk Chicken, Confit Hen Egg Yolk and Truffle
Braised Octopus, Red Pepper Puree, Nasturtium, and Squid Ink Cracker
Onion Soup, Spring Onion Puree, Beef Fat and Onion Croutons

Mains

Chervil Root, Gnocchi, Pickled Baby Artichokes and Chervil Herb
Roasted Cod, Cauliflower, Capers and Raisin Puree and Cumin Sauce
Loin of Venison with Venison Potato Cake and Jus
Guinea Fowl and Ham Hock with Mash and Gravy
Red Mullet with Asparagus, Wild Garlic and Jersey Royal Potatoes
Roasted Breast and Confit Duck Leg, Pearl Barley, Foie Gras and Five Spice Sauce

Desserts

Tonka Bean Panna Cotta with Banana Sorbet
Yorkshire Rhubarb, Crème Fraîche Cream and Honeycomb
Clementine Parfait with Fig Sorbet
Caramelia Chocolate Mousse and Blood Orange Sorbet
Poached Pink Lady Apple, Rum Soaked Raisins and Apple Sorbet
A Selection of English, Welsh 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)

Grilled Mackerel, Braised Fennel and Fish Soup
(Mount Vernon, Sauvignon Blanc, Marlborough, N.Z., 2017)

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

Partridge, Braised Leg, Sweet Potato Puree and Girolle Mushrooms
(Pinot Noir, Lawson's Dry Hills N.Z., 2016)

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

Sticky Toffee Pudding, Toffee Sauce, Vanilla Ice Cream
(Maury Domaine Poudereux, Roussillon, France, 2013)

Coffee and Petit Fours