



*THE ROYAL OAK
COUNTRY INN
CELEBRATE YOUR SPECIAL
EVENT
IN STYLE WITH US
FUNCTION GUIDE*



CELEBRATIONS AT THE ROYAL OAK

This is your Special Day

Thank you for considering The Royal Oak for your Special Occasion. Celebrate in Style at the Royal Oak. We are very proud of the reputation we have been building over recent years, managing all sizes of celebration from the more intimate occasion to the large marquee Garden wedding. We can also offer private use for larger functions and weddings, so you can wander around the gardens and internal areas without interruption from other people. The Oak Room can cater to up to 80 for a sit-down meal or up to 120 with our marquee extension.

We pride ourselves with our attention to detail, the quality standards of food and service and we always go that extra mile for all our guests. We work tirelessly to guarantee your day will be a memorable occasion. We are always there, every step of the way helping you organise your special occasion whether it's from dietary requirement to table decorations or any other aspect you need guidance with. No event is too big or too little, just pick up the phone and talk to us and we will guarantee your special celebration is full of smiles, laughter and happy memories.

Each Occasion is unique, and this is how it should be. Our job is to listen and give you peace of mind that each requirement will be met by our experienced team to give you the celebration of your dreams with style and sophistication.

THE CELEBRATION-FAMILY PARTY OR WEDDING BREAKFAST

When it comes to any celebration, the food is of great importance so let our award-winning chef deliver the upmost in style, quality and presentation. It is our job to let you enjoy your day knowing that our chef's experience is second to none.

We take great pleasure in providing delicious ingredients from within 20 miles from our premises and all meat is free range from our Creedy Carver Duck and Chicken to our amazing Pedigree Welsh Black Beef. We only use the best local produce that's on offer and we have personally inspected each suppliers' premises to ensure quality processes from field

to plate. It is great to work hand in hand with our suppliers to ensure the quality delivered is always exceptional.

We have put some menu ideas together to give you ideas when planning your perfect meal. These are of course simply suggestions as we are more than happy to create bespoke dishes personally for you whether its around a favourite theme or dish or from previous experiences.

Three course dinners or lunches usually start from £21.95 and buffets start from £8.95 per guest

Please see our suggestions below.

ON ARRIVAL - TO DRINK & TO NIBBLE

BREAKING THE ICE WITH AN ARRIVAL DRINK

After arriving at The Royal Oak we recommend to offer guests an aperitif and Canapes not only to quench the thirst but to tantalise those taste-buds for the feast to come and also to keep your good friends happy whilst the photos are being taken.

*Bucks Fizz - Blend of Sparkling Wine and Orange Juice - £3.50 per glass
Sparkling Wine - £22.95 per Bottle*

Pimms - Pimms blended with Apple, Grapes, Strawberries, Mint, Cucumber and Lemonade

A Glass of House Red or White - £3.95 per glass

Kir Royale - Cassis Topped up with Sparkling Wine or Champagne £TBC

House Champagne - £35 per Bottle

Premium Champagne - £55 per bottle Moet & Chandon or Bollinger

Fine Champagne - £200 per Bottle Krug Grand Cuvee

Other drinks including soft drinks can be provided on request

TABLE WINE

Complimenting food with a good wine is very important and here at The Oak we pride ourselves in having a lovely selection of wines from around the world. Our personally selected House Wines start from £16.50 per bottle. How-ever if something a bit more special is what you require not only can you choose from our full wine list but we can source your preferred label. Please see our current wine list

THE MENU

TO START

Choose from a Selection of Soup

Tomato and Basil with Crème Fraîche

Leek, Potato Port and Stilton

Broccoli and Stilton

Wild Mushroom and Garlic

French Onion with a Gruyere Croute

Carrot and Coriander

Seafood Chowder

A Selection of Cold Starters

Crab Mango and Apple Tian, Lemon Coriander Dressing

Duck, Venison and Red Berry Terrine, Fruit Chutney, Baked Focaccia

Chicken Liver and Brandy Parfait, Red Onion Marmalade, Toasted Baguette

Duck Rillettes, Confit of Cranberries, Toasted Bread

Parma Ham, Melon, Rocket and Aged Balsamic Dressing

Traditional Prawn Cocktail, Marie Rose Sauce, Mixed Leaf

A Selection of Warm Starters

Sautéed Stilton Mushroom Tartlet, Mixed Leaves, House Dressing

Free Range Duck, Sautéed Mushrooms and Onions with Plum Ginger

Compote

Lamb Fillet Medallions, Tabbouleh, Redcurrant and Cranberry Dressing

Warm Smoked Salmon, Caviar Potato Salad, Rocket, Cherry Tomato and

Basil Coulis

Grilled Goats Cheese, Pineapple and Tomato Stack, Garlic Crouton

King Scallops, King Prawns, Bacon & Black Pudding Salad and Light

Dijon Cream

PALATE CLEANSER

Many couples choose to break up the starter and main course with a refresher, usually a

sorbet, designed to cleanse the pallet

Champagne Sorbet

Lemon Sorbet

Mango Sorbet

THE MAIN COURSE

Roast Sirloin of Welsh Black Beef, Yorkshire Pudding Duck Fat Roast Potatoes, Traditional Gravy

Roast loin of Woodland Pork, Crackling, Duck Fat Roast Potatoes, Apple Sauce and Traditional Gravy

Roast leg of Welsh Hill Lamb, Mint Sauce, Duck Fat Roast Potatoes, and Traditional Gravy

Free Range Chicken, Black Pudding and Mushroom Farce, Dauphinois Potatoes and Port and Stilton Sauce

Free Range Duck Breast, Spiced Red Cabbage, Dauphinois Potatoes, Ginger and Plum Sauce

Herbed Rack of Lamb, Dauphinois Potatoes, Cranberry and Redcurrant Sauce

Lamb Shank Minted Mash Potato and Cranberry Gravy

Pork Fillet, Dauphinois Potatoes, Sherry Mushroom and Mozzarella Cream

Beef Fillet, Rosti Potato, with a Drambuie Mushroom and Onion Cream

Sea Bass Fillets, Dauphinois, King Prawn and pesto Cream

Cod Mornay, Roasted Ratatouille, Spinach and Cheese Topping, Dauphinois and a Cherry Tomato and Basil Coulis

Salmon Fillet, Crushed New Potatoes, Tarragon Hollandaise

Brie and Spinach Wellington

Goats Cheese, Potato and Red Onion Marmalade Tart, Red Cabbage, Ratatouille Sauce

Creamy Wild Mushroom, Thyme, Asparagus and Courgette Risotto, Parmesan Shavings

All Main Courses come with Seasonal Vegetables

DESSERTS

SWEETS FOR THE SWEET

Salted Caramel Pannacotta, Tuille Biscuit Mixed Berry Compote

Vanilla Bean Crème Brulee, Chocolate Chip Cookies

Chocolate Brownie, Chantilly Cream

Cream Tea Scone and Butter pudding, Clotted Cream and Vanilla Ice Cream

*Chocolate and Caramel Profiteroles, Chantilly Cream
Baileys Cheesecake, Honeycomb Ice Cream
Coffee and Hazlenut Roulade, Coffee and Praline Ice Cream
Strawberry Pavlova
Fresh Fruit Salad, Tuille Basket, Vanilla Ice Cream
A Selection of Ice Cream Vanilla Chocolate and Honeycomb
Cheese and Biscuits*

PRICING GUIDE

All Menus will be priced depending on dishes chosen and all options include Tea, Coffee and Petit Fours

For Example

OPTION ONE

Soup

XXX

Roast Dish

XXX

Sweet of Choice

(excluding Cheeses)

XXX

Coffee and Petit Fours

£21.95 per person

OPTION TWO

Choice of Soup

Chicken Liver and Brandy Parfait

Warm Smoked Salmon, Caviar Potato Salad, Rocket, Cherry Tomato and Basil Coulis

XXX

Roast Dish

Fish Dish

Free Range Chicken, Black Pudding and Mushroom Farce, Dauphinois Potatoes and Port and Stilton Sauce

XXX

Choice of 3 Sweets

(Excluding Cheeses)

£26.95 per person

OPTION THREE

Choose 1 Soup

Choose 2 Cold Starters

Choose 2 Hot Starters (including King Scallops)

XXX

Choose 2 Roasts

Choose 3 Main Dishes (including Beef Fillet)

XXX

Choose 4 Desserts

Choose Cheese and Biscuits

XXX

Coffee and Petit Fours

£34.95 per person

*(Option Taken Excluding Beef Fillet Main and King Scallops Starter @
£29.95 per person)*

***THESE OPTIONS AND DISHES ARE ONLY AS A GUIDE TO PRICING AND
MENU IDEAS. ALL MENUS WILL BE PUT TOGETHER
BASED ON YOUR REQUIREMENTS AND TASTES AND PRICES WILL BE
FINALISED WITH YOU DEPENDING ON ACTUAL DISHES CHOSEN***

REMEMBER

*The Royal oak is a magical place where we can help to make your
dreams come true. We feel that here at The Royal Oak we can provide
the perfect day for your special occasion, with all the choice you could
ever want. Please bear in mind that whatever is listed above is simply
our recommendation, and it is what you want that really matters..*

We hope to speak to you soon

Kind Regards and Best Wishes

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THE BUFFET MENUS

Below is a list of some of our most popular buffets, prices start from £8.95 or you may wish to create your own Buffet from the list at the end. Once you have selected the dishes you would like we will then put together a price per person for your buffet.

Menu 1

*Tuna Mayonnaise Sandwiches
Honey Roast Ham and Mustard Sandwiches
Egg Mayonnaise Sandwiches
Cheese and Pickle Sandwiches
A Selection of Quiches
Spicy Chicken Wings
BBQ Chicken Wings
Mini Sausage Rolls
Chips
£8.95 per person*

Menu 2

*Prawn Marie Rose Sandwiches
Egg Mayonnaise Sandwiches
Honey Roast Ham Sandwiches
Tuna Mayonnaise Sandwiches
Cheese and Pickle Sandwiches
A Selection of Quiches
Spicey chicken Wings
BBQ Chicken Wings
mini sausage rolls
Vegetable Spring rolls
Duck Spring Rolls
Vegetable Samosas
Chicken Satay and Dips
Chips
Pork Pies
£11.95 per person*

Menu 3

Prawn Marie Rose Sandwiches

Egg Mayonnaise Sandwiches

Tuna Mayonnaise Sandwiches

Cheese and Pickle Sandwiches

A Selection of Quiches

Spicy chicken Wings - BBQ Chicken Wings

mini sausage rolls

Vegetable Spring rolls - Duck Spring Rolls

Vegetable Samosas

Chicken Satay and Dips

Chips

Pork Pies

A Selection of Cold Meats

Honey Roast Ham - Beef - Turkey

A Selection of Salads

A Selection of Pasta Salads

£15.95 per person

Menu 4

Hand Carved Roast Beef with Yorkshire Pudding

Hand Carved Roast Pork with Crackling, Stuffing and Apple Sauce

Roast Potatoes

A Selection of Salads

A Selection of Pasta Salads

Fresh Baked Bread

A Selection of 5 Buffet Items from the list below

£19.95 per person

Sandwich Selection

Prawn Marie Rose Sandwiches

Egg Mayonnaise Sandwiches

Tuna Mayonnaise Sandwiches

Cheese and Pickle Sandwiches

A Selection of Cold Meats

Honey Roast Ham

Beef

Turkey

A Selection of Hot Meats

Roast Beef

Roast Pork

Roast Lamb

Roast Turkey

Roast Gammon

Served with their traditional accompaniments

Salads

Greek Salad

Caesar Salad

Buffalo Mozzarella and Tomato Salad, Balsamic Dressing

House Mixed leaf Salad

A Selection of Quiches

Broccoli and Stilton Quiche

Cheese and Onion Quiche

Cheese and Ham Quiche

Caramelised Red Onion and Goats Cheese Quiche

A Selection of Pasta Salads

Chicken Caesar Pasta Salad

Greek Pasta Salad

Prawn Pasta Salad

Smoked Salmon Pasta Salad

Stilton Pasta Salad

Other Favourites

Rice

Cous Cous

Buttered New Potatoes

Roast Potatoes

Chips

Coleslaw

Spicy chicken Wings

BBQ Chicken Wings

Mini Sausage Rolls

Vegetable Spring Rolls

Duck Spring Rolls

Vegetable Samosas

Chicken Satay and Dips

Pork Pies

Desserts

Add a Dessert to your buffet for an extra £3 per person

Chocolate and Caramel Profiteroles

Cheesecake - Choice of Chocolate, Baileys, Lemon Curd or Strawberry

Chocolate Tart

Black Forest Gateau

Chocolate and Cherry Roulade

Strawberry and Cream Sponge Cake

Chocolate Orange Mousse

Strawberry Mousse

Fresh Fruit Salad

Evening Pig Roast

½ pig serves 50-60 guests £445.00 or

1 whole pig serves 100-120 guests £645.00

both served with;

rolls

apple sauce

stuffing

crackling

veggie option

PLEASE NOTE

These are just ideas and guidelines to give you food for thought, nothing is set in stone and all can be adapted to meet your taste requirements and budgets. If there are dishes you would like that isn't shown here, nothing is too much trouble please just ask.

