



FEASTING MENU

FROM CASUAL DRINKS TO ALL-DAY EVENTS, OUR FEASTING MENU HAS YOU COVERED



FINGER FOOD

(ALL PARTY SIZES)

PERFECT FOR DRINKS PARTIES. BITE-SIZED FOR WHEN A KNIFE AND FORK WON'T CUT IT.
DESIGNED FOR MINGLING. SERVED ON PLATTERS FOR GUESTS TO HELP THEMSELVES

PIGS IN BLANKETS 10 PIECES £20
in cranberry glaze

KOREAN FRIED CHICKEN 10 PIECES £35
with sriracha mayo

HALLOUMI FRIES V 10 PIECES £15
with sweet chilli

TOMATO AND MOZARELLA ARANCINI V 10 PIECES £35
tomato & mozzarella arancini,
marinara and basil sauce

BOWL OF SEASONED FRIES VG SERVES 3-4 £15

BUFFET MENU

(24+ GUESTS)

A HEARTY, RELAXED OPTION FOR SEATED EVENTS. GUESTS HELP THEMSELVES FROM A HOT BUFFET BEFORE SITTING DOWN TO ENJOY

WARM MINI PIES 24 PIECES £135
choose from: Steak, Chicken or Vegan VG
served with gravy

MINI KEBABS 24 PIECES £90
choose from: Original Chicken, Lamb Kofta,
Vegan Kofta or Halloumi V

FRESH SALADS SERVES 24 £80
choose from: Potato Salad, with crispy shallots
and spring onions, V Coleslaw V
or Cous Cous VG

MINI PORK PIE 24 PIECES £95
with piccalilli

CHEESE & MEAT PLATTER

(50+ GUESTS £10.50PP)

IDEAL FOR MID-PARTY GRAZING OR TO END THE NIGHT.
SERVED BUFFET-STYLE AND PAIRS PERFECTLY WITH DRINKS

True Grit Cheddar, Long Clawson Stilton
& Plaisir de Roy Brie, Prosciutto Crudo,
Fennel Salami, served with warm fougasse bread
and lightly spiced red onion marmalade

OAST HOUSE HOG ROAST

(100+ GUESTS £19.95PP)

OUR SHOW-STOPPING WHOLE HOG ROAST, SERVED BY CHEFS
IN THE TEEPEE, IN A BUN WITH ALL THE TRIMMINGS A
PARTY CENTREPIECE OR LATE-NIGHT FEAST –
PERFECT TO SOAK UP THE BOOZE

Roast pulled hog served in a bun with all the trimmings;
sage and onion stuffing, apple sauce, seasoned roast
potatoes and The Oast House Gravy

A vegan alternative is available. Only available for groups of 80+

SIT-DOWN MEALS

FOR FORMAL OCCASIONS, WE OFFER
2 OR 3 COURSE SET MENUS

SOMETHING SWEET

CHOCOLATE BROWNIE V £5.50PP
brownie bites with salted chocolate
butterscotch sauce

If you have any allergies or intolerances, please speak to our team.

Final food orders and full payment is required two weeks in advance of your booking. A deposit may be required at the point of booking. Our dishes are prepared in areas where allergenic ingredients are stored and handled. We take every care and attention to control the allergens that are in our ingredients, but we cannot guarantee that our dishes are 100% allergen free. Items cooked in our fryers cannot be separated from allergenic ingredients and cross contamination may occur, including the Soya Bean Oil used in the cooking process.

VG Vegan V Vegetarian GF Gluten Free GFO Gluten Free Option Available

THE OAST HOUSE

GOOD TIMES

CHRISTMAS SET MENU

2 OR 3 COURSE LUNCH / 3 COURSE DINNER FROM £26.95

SHARING STARTERS

SERVED FAMILY-STYLE ON SHARING BOARDS, FOR EVERYONE AT THE TABLE TO DIG IN TO

KOREAN FRIED CHICKEN

in spicy gochujang and fresh coriander **GF**

PIGS IN BLANKETS

in cranberry glaze

HOUMOUS

with spice-roasted chickpeas, crispy chilli oil and garlic flatbread **VG GFO**

FRIED CAMEMBERT BITES

Crispy, panko-coated camembert with onion marmalade and saffron aioli **V/GF**

MAINS

OUR FAMOUS TURKEY HANGING KEBAB

Roast turkey, stuffing and pigs in blankets with a cranberry glaze, served with all the trimmings

PAN-FRIED SEABASS

with herby mash, cavolo nero and roasted cherry tomatoes, served with a prosecco cream sauce **GF**

MUSHROOM BOURGUIGNON PIE

served with crisp garlic & herb roasted potatoes, braised red cabbage, Brussels sprouts and gravy **VG/GF**

PUDDINGS

STICKY TOFFEE PUDDING

with butterscotch sauce and gingerbread ice cream **V/GF**

MILLIONAIRE'S BROWNIE

Decadent chocolate brownie with vanilla ice cream, fudge pieces, crushed honeycomb and chocolate butterscotch sauce **V**

FESTIVE CHEESECAKE

Classic vanilla cheesecake served with a mulled wine & spiced winter berry coulis and candied orange **VG**

THE OAST HOUSE



DATES & PRICES

PRICES VARY BY DATE

	MON	TUE	WED	THUR	FRI	SAT	SUN
2 Courses 3 Courses	17TH NOV	18TH NOV	19TH NOV £26.95 £34.95	20TH NOV £26.95 £34.95	21ST NOV £26.95 £34.95	22ND NOV £26.95 £34.95	23RD NOV £26.95 £34.95
	24TH NOV £26.95 £34.95	25TH NOV £26.95 £34.95	26TH NOV £26.95 £34.95	27TH NOV £31.95 £39.95	28TH NOV £31.95 £39.95	29TH NOV £31.95 £39.95	30TH NOV £26.95 £34.95
2 Courses 3 Courses	1ST DEC £26.95 £34.95	2ND DEC £26.95 £34.95	3RD DEC £31.95 £39.95	4TH DEC £34.95 £43.95	5TH DEC £34.95 £43.95	6TH DEC £34.95 £43.95	7TH DEC £31.95 £39.95
	8TH DEC £26.95 £34.95	9TH DEC £31.95 £39.95	10TH DEC £34.95 £43.95	11TH DEC £34.95 £43.95	12TH DEC £34.95 £43.95	13TH DEC £34.95 £43.95	14TH DEC £31.95 £39.95
2 Courses 3 Courses	15TH DEC £26.95 £34.95	16TH DEC £31.95 £39.95	17TH DEC £34.95 £43.95	18TH DEC £34.95 £43.95	19TH DEC £34.95 £43.95	20TH DEC £34.95 £43.95	21ST DEC £26.95 £34.95
	22ND DEC £26.95 £34.95	23RD DEC £26.95 £34.95	24TH DEC £26.95 £34.95	Merry Christmas!	26TH DEC A La Carte Menu	27TH DEC A La Carte Menu	28TH DEC A La Carte Menu
	29TH DEC A La Carte Menu	30TH DEC A La Carte Menu	Happy New Year	1ST JAN A La Carte Menu	2ND JAN A La Carte Menu	3RD JAN A La Carte Menu	4TH JAN A La Carte Menu

Two courses (main and pudding) available 11am to 4.45pm. Three courses available 11am to 10pm.

*Please note, last sitting is 2pm. Available all day on Monday.