



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 or Vegan **VG**
served with gravy

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

MINI PORK PIE 24 PIECES £95
with piccalilli

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

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

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.

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 DINING MENU

FROM £26.95

2 OR 3 COURSE LUNCH / 3 COURSE DINNER

SHARING STARTER

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

KOREAN FRIED CHICKEN

in spicy gochujang sauce
with fresh coriander

PROPER PIGS IN BLANKETS

Cumberland sausage and smoked
streaky bacon in a cranberry glaze

FRIED CAMEMBERT BITES

Crispy panko-coated Camembert
with onion marmalade and
saffron aioli

HOUMOUS

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

MAINS

OUR FAMOUS CHRISTMAS DINNER HANGING KEBAB

Roast turkey, pork & sage stuffing
and pigs in blankets with a
cranberry glaze, served with all the
trimmings - maple-roasted carrots,
braised red cabbage, garlic & herb
roast potatoes, Brussels sprouts
and house gravy

PAN-FRIED SALMON

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

MUSHROOM BOURGUIGNON PIE

served with crisp garlic & herb
roast potatoes, braised red
cabbage, Brussels sprouts
and house 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**

VEGAN FESTIVE CHEESECAKE

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



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

You can view our allergen and calorie information by scanning the QR code. Unfortunately, it is not possible to guarantee that any product is 100% free from any allergen due to the risk of cross contamination. Our Christmas Sharing Starter contains some allergens. If you have an allergy, please speak to a member of our team who will advise you on how we can accommodate you.

VG Vegan **V** Vegetarian **GF** Gluten Free

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.