Functions and Parties

WELCOME TO OAKE MANOR GOLF CLUB

Oake Manor is the perfect venue for both formal and informal events. Whether your need is for a formal dinner, dinner dance, awards ceremony, AGM or that special family party; our flexible facilities and experienced staff can meet all of your requirements.

We offer menus and wine packages to suit every occasion and budget. We can also arrange various catering options from buffet, carvery to a la carte. We are always happy to accommodate any dietary requirements without a problem at all, simply speak to a member of management.

Entertainment can be arranged for you, from magicians through to discos and bands. The whole event can be arranged for you, including white linen to decorations, flowers and party novelties. Everything is included in our quoted price with no unexpected hidden extras.

For those requiring more formal functions, we are able to take care of your seating arrangements, assist with table plans and provide microphones and lecterns for the speeches.

We offer ample, adjacent parking with easy access to premises, together with disabled facilities. Our staff are fully trained in service skills and we provide a good ratio of staff to customers to ensure that you enjoy a prompt and competent service.

All menus shown in this brochure are suggestions only; we can offer you flexibility on your menu choices and tailor the package to suit your requirements and budget. However, if you do elect to have one of the menus within this brochure, please note all your guests must have the same number of courses and all choose from the same menu.

All menus state (v) Vegetarian, (Ve) Vegan, (gf) Gluten Free (gf*) can be made gluten free with a minor adjustment

Celebrate your special occasion with us.

Oake Manor Golf Club, Oake, Taunton, TA4 1BA
01823 461992
www.oakemanor.com
email: catering@oakemanor.com

Oake Manor

Wine and Drinks

Drinks on arrival

Choose two alcoholic and one non-alcoholic option for your guests to choose from

Prosecco, Sherry, Wine, Bucks fizz or Pimms £6.25 per glass

Elderflower, Orange Juice or Apple Juice £4.95 per glass

Wine during the meal

We have a comprehensive wine list where house wines start from £23.50 per bottle.

For a toast we have sparkling wines from £29.50 per bottle and champagne from £47.45 per bottle.

Decorations, cakes and entertainment

Our sit down 2 course and 3 course menus include the tables being clothed with your choice of colours. Tables can be arranged to your specification and we can print a formal seating plan for you if you wish.

Floral decorations, photo booth and a cake can all be arranged for you. If you require a cake stand and/or knife we can have those available.

Oake Manor can book any entertainment you require through a local agency. Prices start from £350 for a disco and £1200 upwards for a 4-piece band.

Our professional and trained management will be pleased to assist you further with all that you require at Oake Manor and offer the best advice to suit your budget.

Only available Monday – Thursday

Suggested Menu 1

Homemade Soup of the Day (Ve) (gf)
Or
Duo of Melon with a lime and ginger dressing (Ve) (gf)
Or
BBQ Chicken Wings (gf)
Or
Cheesy Garlic Ciabatta (v) (gf*)

*****

Breast of Chicken stuffed with sage and onion stuffing wrapped in Bacon served with sage and onion gravy, and roast potatoes
Or
Homemade Traditional Cottage Pie served with gravy (gf*)
Or
Bacon Steak topped with pineapple and cheddar cheese, served with chunky chips (gf)
Or
Salmon and Dill Fishcake served with mashed potato, and parsley sauce (gf)
Or
Homemade Vegetarian Cottage Pie (v) (gf)

All served with fresh buttered greens

*****

Wide selection of handmade sweets

*****

Freshly brewed Tea or Coffee with mint chocolate

Main and Dessert £21.95

3 Courses £23.95

All guests must have the same number of courses

Oake Manor

Only available Monday – Thursday

Suggested Menu 2

Homemade Soup of the Day (Ve) (gf)
Or
Chef's Terrine with chutney and doorstep toast
Or
Creamy Garlic Mushrooms served on garlic ciabatta (v) (gf*)
Or
West country crab cakes with a citrus mayo

*****

Hunters Chicken, Chargrilled Chicken topped with smoked streaky bacon and Cheddar cheese finished with BBQ Sauce (gf*)
Or
Roast leg of lamb with an apricot & mint gravy (gf*)
Or
Trio of Pynes Butchers Sausages served with mashed potato, and onion gravy
Or
Cod Loin with parsley sauce (gf)
Or
Cheddar and Red Leicester Cauliflower Cheese Tart (v)
Or
Beef Tomato stuffed with Vegan Bolognaise and topped with Vegan Feta (Ve) (gf)

All served with fresh vegetables, new and sauté potatoes

*****

Wide selection of handmade sweets

*****

Freshly brewed Tea or Coffee with mint chocolate

Main and Dessert £24.25

3 Courses £26.25

All guests must have the same number of courses

Oake Manor

Roast Carvery Menu
Suggested Menu 3

Homemade Soup of the day (Ve)

Or

Duo of melon with a fruit coulis (Ve)

Or

Chef's Terrine with chutney and doorstep toast

Or

Creamy Garlic Mushrooms on garlic ciabatta

*****

A Traditional Roast Carvery with locally sourced meat cooked to perfection

Please select 2 choices from:

Topside of Beef

Leg of lamb

Loin of pork

Roast turkey

Homemade Vegetarian and Vegan alternatives

Served with a wide selection of fresh vegetables, roast potatoes and all the trimmings

*****

Wide selection of handmade sweets

*****

Freshly brewed Tea or Coffee with mint chocolate

Main and Dessert £24.75
3 Courses £26.75

This menu is only available for a minimum of 30 people.

All guests must have the same number of courses

Oake Manor

Cold Buffet Menu
Suggested Menu 4

Select 2 from the following;

Roast topside of beef
Honey glazed gammon ham
Roast beast of turkey

******

Vegetarian quiches, hot buttered new potatoes, hot roast potatoes, mixed leaf salad, coleslaw, tomato & basil pasta, potato salad, nachos, salsa, crusty bread, crudities, hummus and marie rose dip.

******

Wide selection of handmade sweets

******

Freshly brewed Tea or Coffee with mint chocolate

£27.95 per person

All guests must have the same number of courses.
This menu is only available for a minimum of 30 people.

Suggested Menu 5

Homemade Soup of the day (Ve) (gf)

Or

Baked Camembert served on a bed of leaves with cranberry sauce (v) (gf)

Or

Smoked Haddock and Cheddar Cheese Fishcakes on a bed of leaves (gf)

Or

Breaded Chicken Goujons with Plum Sauce

*****

Chicken breast stuffed with wild mushrooms and cream cheese wrapped in pancetta and served on a mediterranean Sauce (gf)

Or

Seabass Fillet with a mediterranean sauce (gf)

Or

Chalk stream Trout with a champagne and chive sauce (gf)

Or

Barnsley Lamb chop with a rich mint gravy (gf)

Or

Slow roasted belly pork with a cider and apple gravy (gf)

Or

Mediterranean Vegetable Pie (v)

Oven roasted peppers, aubergines, courgettes, cherry tomato and red onions with crushed garlic in a Sicilian cherry tomato and basil sauce.

Or

Roasted Courgettes topped with roasted peppers, onions, mushrooms, tomatoes & a sage crumb (Ve) (gf)

All served with fresh vegetables and new and sauté potatoes

******

Wide selection of handmade sweets

******

Freshly brewed Tea or Coffee with mint chocolate

Main and Dessert £27.25

3 Courses £29.25

All guests must have the same number of courses

Oake Manor

Suggested Menu 6

BBQ Beef Brisket Bites with a sticky glaze

Or

Homemade soup of the day (Ve) (gf)

Or

Smoked roasted salmon on a balsamic reduction & dill dressing (gf)

Or

Fig and goats cheese salad with bacon lardons & a raspberry & honey dressing (gf)

*****

Seared Duck breast with a port, blackberry and thyme sauce (gf)

Or

Beef Short Rib with a rich red wine gravy (gf)

Or

Duo of Lamb, Slow cooked lamb shoulder and roasted lamb loin with a red wine and redcurrant sauce (gf*)

Or

Seabass fillet served with a roasted garlic & smoked bacon sauce (gf)

Or

Homity Pie (v)

Crushed potato with cheese, onions leeks and garlic in a light white sauce and topped with grated cheese.

Or

Roasted vegetable and mixed bean hotpot (Ve) (gf*)

All served with fresh vegetables and new or sauté potatoes

*****

Wide selection of handmade sweets

*****

Freshly brewed Tea or Coffee with mint chocolate

Main Course and Dessert £31.95

3 Courses £33.95

All guests must have the same number of courses

Oake Manor

Suggested Menu 7

Chicken & sun blushed tomato salad (gf)

Or

Salmon on a balsamic reduction with dill dressing (gf)

Or

Baked Camembert with spiced chutney (v) (gf*)

******

Honey roasted rack of lamb with a red wine and redcurrant sauce

Or

Fillet of Beef Wellington with a red wine gravy

Or

Vegetarian Wellington (v) with wild mushroom sauce

(butternut squash, chickpea, sweet potato, carrot and walnuts)

Served with fresh vegetables, new and sauté potatoes

*****

Wide selection of handmade sweets from our trolley

*****

Freshly brewed Tea or coffee and mint chocolate

£40.50 per person

All guests must have the same number of courses

Finger Buffet

£17.95 per person

Chicken goujons
Puffed Jumbo Shrimp
Homemade quiches
Baked Halloumi with honey
Garlic Ciabatta
Sausage Rolls
Chubby Chips
Vegetable Spring Rolls
Cheese and Chive Potato skins
Bridge Rolls with a variety of fillings
Crudités
Houmous, marie rose, and coleslaw
Hand cooked Mixed Root Vegetable Crisps

High Tea

£14.95 per person

Bridge Rolls with a variety of fillings
Homemade quiches
Cake selection
Scones with Somerset clotted cream and strawberry jam

Vegetarian and Gluten Free options available

Fork Buffet

Select 3 dishes from below

Beef, Chicken or Vegetable Curry (gf)
Sweet & Sour Chicken or Pork (gf)
Vegetable or Beef Chilli (gf)
Somerset Pork (gf)
Lemon Chicken
BBQ Chicken Thighs (gf)
Beef Stew & Dumplings
Mixed Bean, or Beef Hotpot
Pork or Mushroom Stroganoff (gf)
Beef or Vegetable Lasagne
Cottage Pie
BBQ Pork (gf)

The above dishes are served with Rice, Chips, or Sautéed Potatoes,
(depending on what options you have chosen)
Bowls of Fresh Salad, Garlic Bread and Poppadums' with Curries

£18.75 per person

Starters, desserts and tea and coffee can be added in to make a fantastic occasion

This menu is only available for a minimum of 30 people.

Oake Manor

DESSERT SUGGESTIONS

You simply select three desserts for your guests to choose from on the day or if you have 40 or less guests you can have the choice from our dessert trolley on the day.

Raspberry and Lemon Meringue Roulade
Raspberry Meringue Roulade
Strawberry Meringue Roulade
Raspberry and White Chocolate Meringue Roulade

Crème Brûlée
Baileys Crème Brûlée
Mocha Crème Brûlée
Raspberry and White Chocolate Crème Brûlée
Trifle
Cheese and biscuits
Lemon Meringue Pie
Banoffee Pie
Chocolate Profiteroles
Fresh Fruit Pavlova

Toffee and Honeycomb Cheesecake
Classic Baked Vanilla Cheesecake
Double Chocolate Cheesecake
Sicilian Lemon Cheesecake
Strawberry and Clotted Cream Cheesecake
Salted Caramel and Gingerbread Cheesecake
Crème Brûlée Cheesecake

Treacle Tart
Bakewell Tart
Chocolate Orange Tart
Chocolate Fudge Cake
Raspberry and Rhubarb Frangipan

Hot Desserts

Sticky Toffee Pudding with toffee sauce
Chocolate brownie with chocolate sauce
Apple Crumble and custard
Apple and Blackberry Crumble and custard
Apple Pie with Custard or Ice Cream
Citrus Bread and Butter Pudding
Waffle with toffee sauce

Oake Manor Menus

Our menus are suggestions of our popular dishes, but we can make other recommendations or discuss your ideas, so you have exactly the menu you want.

We are always happy to accommodate any dietary requirements, simply notify a member of management in advance who will discuss the options available. All menus state (v) Vegetarian, (Ve) Vegan, (gf) Gluten Free (gf*) can be made gluten free with a minor adjustment

If you should decide to choose one of our menus with more than one option for the starter and main course, please ensure that you provide us with a pre-order 1 week before your function.

Please contact us for any further assistance:

Oake Manor Golf Club
Oake
Taunton
Somerset
TA4 1BA

Telephone: 01823 461992
E mail: catering@oakemanor.com
Website: www.oakemanor.com