



The Oaks

Functions

A Warm Welcome

Renowned for our Golf Course & Spa, The Oaks is also the perfect venue for your special celebration.

From Christenings & Birthday Celebrations to Corporate Functions (all for 16 people or more), we are here to help make your day perfect. This brochure gives you a taste of our varied menu choices, however if there are firm family favourites or ideas already in mind we would be happy to sit down with our chefs and create a bespoke menu with you.

For intimate functions up to 40 people we recommend our beautiful Lakeside Restaurant. For the larger party up to 150 people, we have our Marquee.



Our dedicated Events Team are here to do the hard work for you! For more information, or to arrange a visit please call 01757 288577 or email pippa@theoaksgolfclub.co.uk.

PLEASE NOTIFY OUR TEAM OF ANY ALLERGIES OR DIETARY REQUIREMENTS WITHIN YOUR PARTY

Canapes & Drinks



Arrival Drinks

£5 per drink

Bucks Fizz
Mulled Wine
Bottled Lager
Elderflower Fizz (non alcoholic)

Arrival Drinks

£6 per drink

Prosecco
Pimms
Peach Bellini
Kir Royale

Other drinks to consider;

- Wines on tables (priced per bottle)
- Champagne or Prosecco for a Toast

Canapes

Canapes are a great way to mingle with your guests on arrival without sitting down at tables so quickly.

Choose a choice of 3 canapes for £10 per guest or 5 canapes for £12.50 per guest.



- Chicken Satay Skewers with Satay Sauce
- Brie & Cranberry Bites (v)
- Bitesize Thai Fishcakes with Sweet Chilli
- Bitesize Sticky Honey & Mustard Sausages
- Smoked Salmon & Cream Cheese Swirl
- Bitesize Vegetable Spring Roll with Hoi Sin (v)
- Hummus & Red Pepper Crostini (vg)

Formal Dining

STARTERS

10% discount
Monday to
Friday
lunchtimes

Please choose 3 starters from the below to send out to your guests. We would then ask for pre-orders 2 weeks before the function. You can of course “mix and match” if you would like. All dietary requirements can be arranged with our team. Prices are based on three courses.

Bronze

£7 per guest

- Homemade Soup of the Day served with Crusty Bread (v)
- Fan of Melon with Pineapple & Strawberries with Elderflower Fruit Syrup (vg)
- Homemade Chicken Liver & Port Parfait with Homemade chutney & Brioche

Silver

£8 per guest

- Traditional Prawn Cocktail served in Marie Rose Sauce with Leaves
- Thai Fishcake with Stirfried Vegetables, Sesame Seeds & Sweet Chilli Sauce
- Creamy Garlic Mushrooms on Toasted Brioche (v) (vg option)
- Pan Fried Goats Cheese with Sundried Tomato Salad (v)

Gold

£10 per guest

- Smoked Chicken Caesar Salad
- Fresh Asparagus, Soft Poached Egg, Crisped Pancetta & Hollandaise
- Confit Duck Leg with Apple & Cider Rissotto Cake & Port Jus

Formal Dining

MAINS

10% discount
Monday to
Friday
lunchtimes

Please choose 3 main courses from the below to send out to your guests. We would then ask for pre orders 2 weeks before the function. You can of course “mix and match” if you would like. All dietary requirements can be arranged with our team. Prices are based on three courses. All Main Meals come with seasonal vegetables.

Bronze

£14 per guest

- Roast Loin of Pork served with Stuffing, Yorkshire Pudding, Roast Potatoes & Gravy
- Breast of Chicken Wrapped in Parma Ham in a Mushroom & Tarragon Sauce served with Roast Potatoes
- Homemade Fish Pie topped with Cheesy Mash
- Homemade Mozzarella & Mediterranean Vegetable Tart served with Dressed Leaves (v)
- Slow Braised Shin of Beef on a bed of Horseradish Mash
- Spicy Chilli Beans with Basmati Rice (vg)

Silver

£16 per guest

- Roast Sirloin of British Beef served with Yorkshire Pudding & Roast Potatoes
- Breast of Chicken stuffed with Red Peppers & Brie & served with a tomato and basil sauce
- Fillet of Salmon in Hollandaise Sauce
- Thai Spiced Mushroom Tagliatelle (vg)

Gold

£26 per guest

- Fillet of Beef served on a Potato Rosti, Wild Mushrooms, Shallots & Truffled Madeira Sauce
- Slow Roasted Lamb Shank served with Minted Mashed Potatoes & Red Wine Jus
- Fillet of Salmon En Crouete served with a White wine, herb and cream sauce

Formal Dining

DESSERTS

10% discount
Monday to
Friday
lunchtimes

Please choose 3 desserts from the below to send out to your guests. We would then ask for pre orders 2 weeks before the function. You can of course “mix and match” if you would like. All dietary requirements can be arranged with our team. Prices are based on three courses. All Desserts are homemade on site.

Bronze

£6 per guest

- Apple & Raspberry Crumble served with Warm Crème Anglaise
- Vanilla Cheesecake served with Berry Compote
- Iced Lemon Parfait served with Caramelised Oranges
- Homemade Treacle Sponge served with Custard
- Cherry Bakewell Tart served with Vanilla Ice Cream
- Raspberry Sorbet with Fresh Fruit (vg)

Silver

£8 per guest

- Chocolate Brownie served with Vanilla Pod Ice Cream & White Chocolate Sauce
- Lemon Tart served with Vanilla Pod Ice Cream & Raspberries
- Sticky Toffee Pudding served with Toffee Sauce & Vanilla Ice Cream
- Biscoff Cheesecake served with Salted Caramel Sauce & Whipped Cream

Gold

£9 per guest

- White Chocolate Crème Brulee served with Fresh Raspberries
- Orange Crème Caramel with Chocolate Orange Sauce
- Lemon Posset served with Lemon Shortbread biscuits
- Baked New York Cheesecake served with Berry Compote & Chocolate Flake

Home Comforts



Do you fancy a meal but without the formalities or structure? Choose a selection of 3 Home Comfort Meals for £15 per guest. These will be served buffet style with the relevant accompaniments.

Lasagne

Steak & Ale Pie

Chicken & Leek Pie

Thai Green Chicken Curry

Pork & Mushroom Stroganoff

Beef Madras

Thai Pork & Peanut Curry

Chicken Korma

Sweet & Sour Chicken /Pork

Bangers & Mash

Homemade Stew & Dumpling

Vegetable Lasagne (v)

Mushroom Stroganoff (v)

Vegan Spiced Chilli (vg)



For

£6 per guest

ADD TO ANY MEAL
Bitesize Pudding Platters
or
Cheese & Biscuits

Buffets



For a more relaxed atmosphere why not try one of our buffet meals.
There are a range of options to suit different budgets & occasions.

Royal Buffet

£28 per person

Honey Roast Ham
Rare Roasted British Beef
Coronation Chicken
Seafood Platter
(Seasonal & Market fresh)
Red Onion Chutney & Brie Quiche
Green Salad
Italian Tomato Salad
Pasta Salad
Grated Carrot & Sultana
Traditional Coleslaw
Hot Buttered New Potatoes
with Fresh Mint
An assortment of dinner rolls
& butter

Finger Buffet

£18 per person

A Selection of Freshly Filled
Sandwiches
Homemade Mini Thai Fishcakes
with Sweet Chilli Dip
Homemade Sausage Rolls
Homemade Brie and Red Onion Rolls
Chilli Loaded Chips
A Selection of Homemade Quiches
Homemade Pizza
Pork Pie
BBQ Chicken Wings
Vegetable Spring Rolls with
Hoi Sin dip

Chef Served BBQ

£20 per person

Homemade Burgers
Marinated Beef Skewers
Sausages
Cajun Chicken
BBQ Pork Loin
Green Salad
Traditional Coleslaw
Beetroot
Pasta Salad
Potatoes
(Chips or New Potatoes)
Selection of Breads & Butter

HOT SANDWICHES
& CHIPS £15 per person

Bacon & Sausage Sandwiches & Chips
Or Hot Pork, Stuffing & Apple Sauce
Rolls & Chips

For
£6 per guest

ADD TO ANY MEAL
Bitesize Pudding Platters
or
Cheese & Biscuits

Afternoon Tea

Afternoon Tea for Parties of 8 or more is a lovely way to celebrate. This can be served between 2pm & 4pm Monday to Saturday.

A Selection of Finger Sandwiches

Homemade Sausage Rolls

Homemade Quiche

Smoked Salmon & Cream Cheese Swirls

Homemade Scones with Clotted Cream & Jam

Homemade Chocolate Brownie

Homemade Bakewell Tart

Homemade Victoria Sponge with Lemon or Jam



Served with Tea & Coffee
£16.50 per person

With a Glass of Prosecco
£21.50 per person

Children



All Children under 12 can have smaller portions for half the price of adults' meals. Alternatively arrangements can be made with our events team for Childrens Meals - Sausages & Chips, Burgers, Homemade Chicken Nuggets & Chips are all popular choices.

Terms & Conditions

1. All events require a deposit to reserve the date. Until a deposit is received, no bookings are confirmed.
2. The full balance is to be paid before the function commences.
3. VAT is included in all quoted pricing.
4. Prior consent must be given by The Oaks for any contractors booked for entertainment. PAT testing & Public Liability Insurance must be sent to our Events Team.
5. No food or drink not purchased at The Oaks can be consumed on site.
6. The client will be responsible for any damage caused to The Oaks by themselves, a subcontractor or their guests and shall pay for such damage or loss of business caused as a result.
7. At the absolute and unfettered discretion of The Oaks any function may be cancelled by The Oaks even if paid in full, if The Oaks has reasonable grounds for believing that the holding of such function would prejudice the reputation, good name, or standing of The Oaks.
8. All clients must understand that there may be Oaks members on the grounds at any time, and that their actions, and those of their guests, must be respectful to those also enjoying the facilities. Management guidance on the day must be adhered to.



The Oaks

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