

Wedding Breakfast

Starters

Classic Collection

- Chef's homemade Norfolk vegetable soup served with crusty bread
- Chicken liver parfait served with toasted sourdough and a Norfolk chutney
- Oakland's classic Prawn cocktail with buttered brown bread and fresh lemon
- Famous Oaklands BBQ Chicken wings served with sour cream

Crystal Collection

- Tender Holkham beef skewers marinated in a special blend of spices
- Chef's homemade Norfolk broccoli and Binham blue cheese soup served with crusty bread
- Warm bacon, Binham blue and cherry tomato tartlet, served with a Norfolk chutney
- Homemade Fish cakes, served with Stokes Tartare sauce
- Tempura king prawns with an Caesar salad and a sweet chilli sauce
- Warm goats cheese & pear salad

Best of the Best Collection

- Prawn and crayfish cocktail smothered in a bloody mary marie rose sauce, with a touch of tobassco. served with buttered brown bread and fresh lemon
- Grilled Feta with honey and Norfolk lavender
- Chicken cesar salad
- Brancaster mussels in a Norfolk white wine & Garlic sauce*

* Only available from September to March

Wedding Breakfast

Mains

Classic Collection

- Norfolk Roast Turkey served with a pig in blanket and sage and onion stuffing
- Norfolk Roast Pork served with crackling and a Norfolk apple sauce
- Poached Chicken Supreme served with a creamy wild mushroom sauce
- Scottish salmon served with a lemon hollandaise

Crystal Collection

- The Blofield chicken parcel, stuffed with sage and onion stuffing, wrapped in bacon
- Roast Sirloin of Holkham beef served with homemade Yorkshire puddings and horseradish
- Baked Cod with an olive and herb crust, served with a chunky tomato salsa and buttered new potatoes
- Norfolk pork belly, rolled and stuffed served with roast potatoes

Best of the Best Collection

- Oaklands signature dish of Beef wellington served with potato dauphinoise
- Baked seabass with a lemon and caper dressing, served with buttered new potatoes
- Holkham 8oz Sirloin steak, cooked medium served with a choice of chunky chips, potato dauphinoise or roast potatoes
- Braised lamb shank served with potato dauphinoise and a redcurrant and thyme jus

Courses are served with roast or new potatoes and a selection of vegetables, unless otherwise stated.

Wedding Breakfast

Desserts

Classic Collection

- Traditional Eton mess
- Fresh fruit salad served with a mango syrup
- Chocolate and orange torte with clotted cream
- Oakland's classic apple crumble with homemade custard
- Vanilla cheesecake with a berry compote
- Classic profiteroles served with a chocolate sauce

Crystal & Best of the Best Collection

- Homemade double chocolate brownie with clotted cream
- Sticky toffee pudding with a toffee sauce and Ice cream
- Chefs classic crème brulee with homemade shortbread
- Tangy lemon tart served with strawberry and mint
- Elderflower jelly filled with fresh raspberries
- Berry pavlova with fresh cream and homemade honeycomb
- Homemade cherry bakewell tart served with vanilla custard
- Norfolk Cheeseboard with crackers and a quince jelly

Vegan Menu

Starters

- Bruschetta with tomato, olive and basil tapenade
- Roasted tomato soup served with crusty bread
- Roasted vegetable kebabs marinated in a sweet chilli sauce
- Warm beetroot salad

Mains

- Classic 5 bean chilli served with jasmine rice
- Vegan shepherds pie with roasted vegetables and a vegan gravy
- Individual vegetable wellington
- Homemade falafel, served with salad

Desserts

- Vegan chocolate pot
- A trio of sorbets
- Chocolate and orange torte
- Homemade falafel, served with salad

Evening Reception

Menu

- A Selection of finger rolls
- Warm homemade sausage rolls
- Pizza slices
- BBQ or buffalo Chicken wings
- East coast plaice goujons with tartare sauce
- Oaklands classic creamy coleslaw
- Hot buttered new potatoes
- Vegetable crudities with a selection of dips
- Pasta salad
- Seasonal salad bowl with dressing
- Garlic bread
- Norfolk Honey & Mustard glazed chipolatas
- Slow cooked Young's pulled pork
- Jalapeno poppers with a sour cream dip
- Chefs selection of home baked quiches
- Roasted vegetable kebabs
- A selection of Norfolk scotch eggs and pork pies
- Selection of chefs carved meats
- Chip cones
- A selection of Dim Sum
- Halloumi & red pepper kebabs
- Fresh fruit Platter

Best of the Best Collection

- Norfolk Cheeseboard, with crackers and local chutneys
- Norfolk charcuterie board
- Famous Blofield Bay seafood platter
- BBQ beef brisket sliders
- Oaklands platter of mini desserts

Classic customers please choose 6 items from our evening buffet options

Crystal customers please choose 10 items from our evening buffet options

Best of the best customers please choose 12 items from our evening buffet options, these can include choices from our specially selected best of the best menu

Children Meals

Children Meals

Children can dine from the same menu as adult guests and smaller portions can be arranged from the menu you have selected for your special day.

- Gold £11.95
- Crystal £15.95
- Best of the Best £18.95
- New Year Nuptuals £18.95

Alternatively you can choose one dish from our Children's menu which will be served to all children joining you for your special day (£11.95)

- Chicken goujons
- Blythburgh pork sausages
- Fish fingers
- Mini cheese and tomato pizza
- Macaroni cheese

Served With

- Hand cut chips or mashed potato or potato wedges
- Baked beans or peas or sweetcorn

Followed by two scoops of ice-cream and served with a glass of squash