



OULTON HALL
HOTEL, SPA & GOLF RESORT
THE QHOTELS COLLECTION

BUTLER DINING

AT OULTON HALL

Experience the seamless and elegant service of our exclusive Butler Dinner. Starting with Champagne and Canapes your guests will be warmly welcomed into our Library where they will be greeted by our friendly and experienced Butlers. Then in our wonderful Repton Room you will be served by our white-gloved Butlers whilst enjoying a wonderful menu chosen by you.

£115 per person

includes the below menu (except supplements), exclusive use of our Repton Room situated in the Great Hall plus the room decorated with white chair covers, coloured bows, candelabras & floral arrangements for the table.

All the party must have the same menu, except any vegetarian dishes and dietary requirements.

SELECTION OF CANAPES, GLASS OF CHAMPAGNE

SELECTION OF FARMHOUSE BREADS AND FLAVOURED BUTTERS

STARTER

TIAN OF FRESH CRAB

Sweet ginger, chilli, coriander, buttermilk bavarois, melba toast

CARPACCIO OF SCOTTISH VENISON

Honey Whiskey reduction, haggis beignet, baby rocket

BAKED GOATS' CHEESE

Beetroot crumb, dried raspberries & radish salad

OULTON HALL HOME CURED GIN SALMON

Compressed cucumber, yuzu cream

SALAD OF CHAR-GRILLED ASPARAGUS

Parmesan tuille, soft boiled quail egg, Mrs bell blue

SOUP TASTER

£6.00 supplement

CREAM OF ROAST SWEET POTATO

Baby spinach, truffle cream foam

LOBSTER BISQUE, LANGOUSTINE WON TONS

Roast fennel oil

CHICKEN CONSOMMÉ CELESTINE

Pancake, shredded smoked duck

MAINS

ROAST SADDLE OF LAMB

Stuffed with thyme and red onion stuffing, carved in the room with fondant potato, tomato & basil

PAN FRIED FILLET STEAK

Wild mushrooms and shallots, celeriac puree, anna potato and a truffle sauce

POACHED HALIBUT

With herb mouse, watercress puree, preserved cucumber, keta and chive butter sauce

ROAST DUCK BREAST

With a duck confit bon bon, pressed pear and potato terrine, caramelized lime and coriander, pistachio sauce

PAN SEARED SEA BASS FILLET

Jerusalem artichoke, crisp pancetta, tiger prawns, pink grapefruit emulsion

BAKED SHALLOT, SMOKED VEGAN APPLEWOOD CHEDDAR

CHEESE AND BUTTERNUT SQUASH CHARLOTTE

Wild mushroom and baby spinach

All served with panache of seasonal vegetables

DESSERTS

DARK CHOCOLATE TRUFFON

Cheery jam, sponge & mousse, Griottine cherries

PASSION FRUIT DELICE

With textures of mango, dried, poached & pureed

APPLE CHARLOTTE

With pistachio ice cream, Armagnac anglaise

BAKED EGG CUSTARD TART

With pickled, poached rhubarb, nutmeg cream

ASSIETTE OF CHEF'S DESSERTS

Chocolate, passion fruit and egg custard flavours
£5.00 supplement

CHEESE COURSE

£11.50 supplement
Selection of local and British cheeses with home made chutney and caramelized onion bread

MRS BELL BLUE, TRUFFLE HONEY, OAT CAKES AND BOTTLE OF PALE ALE

TEA, COFFEE AND PETIT FOURS

(V) Suitable for Vegetarians (VE) Suitable for Vegans (GFA) Gluten Free Alternative Available (GF) Gluten Free

Allergen details: Our food is prepared in a kitchen where nuts, gluten and other known allergens/intolerances may be present. If you would like information on ingredients within our menu items in relation to allergens and food intolerance including GF please ask a member of staff who will be able to assist you. Where, due to circumstances beyond our reasonable control, we may need to substitute menu items or ingredients. If you have any questions, please ask your server. *We are proud that all our eggs are from free range chickens*