



Oakwell

UNIQUE EVENT EXPERIENCE

OCCASIONS

The Tasty Bit

We are proud of our Yorkshire heritage that is why we use an independent fresh-food caterer with over 30 years experience, to provide high-quality service that brings the best in fantastic and innovative food to your event.

All of our food is sourced through a community of local and responsible suppliers, farmers and growers, who share the same passion for great food as we do.

Our catering options will undoubtedly tempt any palate and all of our menus are freshly prepared on site, every day, allowing full flexibility for your event.

All of our suites have privately licensed bars and can accommodate any occasion.

CANAPÉS

Available upon request and devised to your bespoke event

FORMAL DINING

Please choose one dish from each course for all guests £29.00 per person (£4 per person supplement applies for additional menu items)

STARTERS:

Classic Prawn Cocktail
served with marie rose sauce

Melon & Exotic Fruit Salad
topped with raspberry sorbet (VE)

Roasted Tomato & Basil Soup
with herb crouton (VE)

Crisp Yorkshire Pudding
with roast onion gravy (V)

Brussel Pâté
served with caramelised onion
chutney and toasted bloomer

Ham Hock Terrine
with homemade piccalilli

MAIN COURSE:

Roast Chicken Supreme
with sage and onion stuffing, buttered
mash and red wine gravy

Oven Roasted Lamb Rump,
spring onion mash and
a pea and mint jus

Oven Roast Salmon
with hollandaise sauce,
new potatoes and asparagus

Cauliflower Cheese Tart,
dressed leaves and
seasonal vegetables (V)

Braised Beef
with herb roasted potatoes
served with diane sauce

Wild Mushroom Risotto
(VE)

Roast Loin of Pork
with colcannon mash
and calvados cream

Roasted Ratatouille
Stuffed Pepper
(VE)

DESSERTS:

Ginger Bread
& Toffee Apple Pudding
with butterscotch custard

Orange & Chocolate
Chip Pudding
with vanilla custard (VE)

Lemon Tart
with mixed berries
and raspberry coulis

Baked Vanilla
Cheesecake,
berry compote and
Chantilly cream

Salted Caramel
Chocolate Roulade

Selection of
Cheese & Biscuits
with chutney
(£2.00 per person supplement)

TO FINISH:
Freshly Ground
Coffee & Mints





Informal Dining

FINGER BUFFET Please choose five items from options below for £12 per person. Additional items are charged at £2.

Selection of Sandwiches	Pork Sausage Rolls	Chicken Goujons
Sunblush Tomato and Brie Quiche (V)	Vegan Sausage Rolls (VE)	Jumbo Popcorn Shrimp
Crispy Chicken Wings	Pork Pies with Pickle	Nachos & Salsa
Potato Wedges with Sour Cream (V)	Tomato & Mozzarella Pizza (V)	Sweet Potato Falafel (VE)
Surf Fries	Mini Vegetable Spring Rolls (VE)	Onion Bhaji & Mint Raita (V)

FORK BUFFET Please choose two mains and two sides for £15 per person.

Mains		
Steak Pie	Vegetable Lasagne (V)	Three Bean Chilli with Nachos & Sour Cream (V)
Penne Pasta in Arrabbiata Sauce (V)	Thai Green Curry (VE)	Pulled Mediterranean Flatbread
Beef & Herb Lasagne	Hot & Spicy Chilli con Carne	Moroccan Style Vegan Pie (VE)
Sides		
New Potatoes with Rock Salt & Rosemary	Seasonal Vegetables	Chunky Chips
Savoury Rice	Selection of House Salad	

CARVERY Your choice of carvery meats. £9.50 per person:

Silverside of Beef

Pulled Pork

Honey Glazed Ham

Quorn Fillets

Turkey Crown

Choice of one Meat, served in a Rustic Bread Roll with a side of Roast Potatoes, Gravy and Accompaniments

Choose two Meats for £1.50 per person supplement

CURRY BUFFET

£16 per person:

Chicken Tikka Masala

Beef Madras

Vegetable Korma (VE)

Served with savoury rice, poppadoms, naan bread, onion bhajis and a selection of indian dips

YORKSHIRE PUDDING WRAPS

£6.50 per person:

Roast Beef & Caramelised Onion

Southern Fried Chicken & Chilli Jam

Quorn Sausages (V)

Topped with crisp roast potatoes and onion gravy



Drinks

BRONZE PACKAGE:

£9.00 per person

A glass of Bucks Fizz on arrival
A glass of House Red, Rosé or White Wine with your Meal
A glass of Sparkling Wine for your toast

SILVER PACKAGE:

£13.00 per person

A glass of Bucks Fizz or Sparkling wine on arrival
Two glasses of Chardonnay / Colombard or Carbernet Merlot with your Meal
A glass of Sparkling Wine for your toast

GOLD PACKAGE:

£24.00 per person

A glass of House Champagne on arrival
Chardonnay or Shiraz available throughout the meal
A glass of House Champagne for your toast

CHILDREN'S BRONZE PACKAGE:

£4.00 per child

All day Fruit Squash

CHILDREN'S SILVER PACKAGE:

£5.00 per child

All day Fresh Orange Juice

CHILDREN'S GOLD PACKAGE:

£6.00 per child

A choice of Soft Drinks

BY THE GLASS

**The following items are available as an addition to the drinks packages above.
All prices include VAT.**

A glass of House Champagne £7.00

A glass of Bucks Fizz £4.00

A glass of Pimms £5.00

Mineral Water throughout your meal £2.00



Funeral Menus

MENU A £11 per person:

Selection of Sandwiches

Chunky Chips

Mixed Leaf Salad

Mini Cake Selection

Tea & Coffee

MENU B £13 per person:

Selection of Sandwiches

Chunky Chips

Selection of Pork Pie & Pickle

Sunblush Tomato & Brie Quiche (V)

Mixed Leaf Salad

Mini Cake Selection

Tea & Coffee

MENU C £17 per person:

Selection of Sandwiches

Chunky Chips

Selection of Pork Pie & Pickle

Sunblush Tomato & Brie Quiche (V)

Sausage Rolls

Mini Vegetable Spring Rolls (VE)

Chicken Goujons

Scones with Jam and Cream

Tea & Coffee

Contact

Details

For more information about our unique venue or to book your event with us today please contact our events team on:

+44 (0)1226 211 555

oakwellevents@barnsleyfc.co.uk

www.barnsleyfc.co.uk

OCCASIONS