



OAKFIELD CATERING

As a leading caterer in Cheshire, we create refined dining experiences that make any occasion truly memorable.

About us

We are Arnold and Rosie Rae & have been running catering companies for over 10 years, bringing passion, creativity, and hands-on experience to every event. Over the years, we've built a trusted reputation for great food and reliable service across Cheshire.

For us, it's all about providing an exceptional service while keeping the focus on what matters most – good food and professionalism. We believe catering should be stress-free, enjoyable, and tailored to you, so you can relax and enjoy the occasion.

Our menus are simply a starting point to spark ideas and guide your vision. Every event is unique, and we love working with you to design something truly personal. Tell us what you want, and we'll make it happen.



OAKFIELD
CATERING



Canapes

The perfect addition to any celebration

3 Canapes £10

4 Canapes £12

5 Canapes £13.50

Hot

Pork belly brulee bites, mustard aioli
Baked almond stuffed panchetta dates
Kofta bites, mint yoghurt & pomegranite
Soy brined chicken skewers
Mini beef sliders, salsa verde
Black pudding & hazelnut beignet, apple puree
Jambon Croquette, mustard emulsion
Filo wrapped feta, honey drizzle (V)
Stilton Beignet, grape gel (V)
Pommes anna, miso mayonaise, 'caviar' (V)
Corn fritter, beetroot emulsion (Ve)

Cold

Crispy chicken skin, lemon & thyme mascarpone
Baked parasan ceasar salad
Hot smoked salmon cup, pickled artichoke
Taramasalata & pickled cucumber crostini
Salmon maki sushi, crispy shallot, kecap manis
Caramelised onion & goatscheese tartlet (V)
Pomegranite & chickpea puri ball (V)
Avocado, blackbean & sour cream fried taco (V)
Caraway crispbread, beetroot relish (Ve)
Parmesan baked pesto twists (Ve)
Tomato & basil bruschetta crostini (Ve)

Pre dinner nibbles

Pre dinner snacks placed at the table as your guests take their seat

£3 pp

Bowl of mixed olives (Ve)
Crusty bread, chefs butter of the day (V)
Crispy chicken skin, chicken salt
Crispy broad beans (Ve)



OAKFIELD
CATERING



Starters

Game & brandy terrine, dill mustard, house pickles, crusty loaf

Caramelised peached, serrano ham, bocconchini, green oil

Hot smoked salmon, parmesan courges, peppered creme freiche, 'caviar'

Venison carpaccio, black onion mousse, pickled shallot, radish

Pea crusted ham hock ballentine, confit egg yolk, peas & broad beans, pork crunch

Smoked mackrel & creme freiche pate, cucumber ribbons, melba toast

Baked fig bruschetta, goats milk lebneh, toasted seed & honey

Roasted carrot soup, lentil ,almond & rosemarry topping (Ve)

Bocconchini bruschetta, cherry tomatos & basil (V)

Beetroot carpaccio, goatscheese beignet, walnut dressing (V)

Charred asparagus, house made hummous, hazelnut pesto (Ve)



OAKFIELD
CATERING



Mains

Braised beef balentine, celeriac puree, confit carrot, bone marrow jus

Flat iron steak, portabello mushroom, confit tomato, peppercorn sauce

Contre fillet of beef, dauphinois, heritage carrots, bone marrow jus

Old english sausage ring, Chive mash, buttered greens & gravy

Confit pork belly, Chorizo butterbean stew, crispy shallots, pork jus

Pressed lamb belly, burnt aubergine puree, miso courgette, lamb jus

Lamb rump, hassleback potatos, peas & broard beans, salsa verde

Caul fat chicken supreme, Charred corn, panchetta & black beans, corn puree

Sun dried tomato chicken ballentine, pommes anna, creamed spinach, pine nuts

Seared salmon fillet, fennel & potato rosti, peas & broard beans, chive cream reduction

Root vegetable pitivier, crispy new potatos, jus (Ve)

Roasted sage & squash risotto, crispy sage (V/Ve)

Heirloom tomato galette, honey & tyme reduction, parmesan & rocket salad (V/Ve)



Dessert

Chocolate torte, almond crumble, vanilla mascarpone

Tonka bean creme brulee, raspberries, peppered shortbread

Caramel tart, cinder toffee, fresh berries

Lemon meringue cheesecake, candied peel, fresh berries

Caramel pineapple, milk sorbet, pistachio

Meringue pavlova, fresh berries, chantilly

Chefs selection of petit fours

Artisan cheeseboard shared between the table,
served with homemade chutney, crackers & fruits

Tea & coffee

The perfect addition to any event. We will setup a self serve tea & coffee station for your guests complete with decorations & disposable cups

£3 pp (Min 50 guests)



OAKFIELD
CATERING



Family style roasts

Whole roasts served to the table, carved in the kitchen or by a chosen guest at each table.

Stuffed whole chicken

Dry aged rump roast

Lamb leg

Crackling pork loin

Sides

Each table will receive a jug of bone marrow gravy along with all the traditional sunday roast sides

Desserts

Sticky toffee pudding, vanilla icecream

Apple & blackberry crumble, fresh custard

Fudgey chocolate brownie, vanilla icecream

Tonka bean creme brulee, raspberries, peppered shortbread



OAKFIELD
CATERING



Evening options

Late night bites to keep your guests going

Bacon & sausage butties

Pulled pork sandwiches

Angus cheeseburgers & chips, served in a brioche bun

Haddock goujons & chips, homemade tartare sauce

Chicken/Lamb/Halloumi Gyros

Sourdough pizza

Margherita

Pepperoni

Quattro cheese

Meat feast

Grazing table

Antipasti grazing table filled with cured meats, breads, fruits, pickles & homemade dips

Artisan cheeseboard served with homemade chutney, fruits & crackers

Fruit grazing table for a lighter option, filled with a mixture of sliced melons, berries & exotic fruits



Bowl food

A fun & relaxed approach to event catering. small portions of main meals are walked around your party allowing guests to eat while stool & socialising.

Spanish seafood paella, served with muscles & prawns

Chicken ceasar salad bowl served with panchetta & confit egg yolk

Honey miso hot smoked salmon, charred broccolini, daikon slaw

Haddock, olive tapenade, mediterranean vegetables, pangritata

Crispy pork belly, thai style peanut salad, siracha mayo

Caul fat chicken supreme, Charred corn, panchetts & black beans, corn puree

Slow-Braised Beef Bourguignon, Lemon Herb Dumplings & Creamy Mash

Lamb rump, hassleback potatos, peas & broad beans, salsa verde

Twice fried chicken poke bowl, mild chilli sauce

Four-cheese macaroni with roast butternut squash and spinach (Ve)

Falafel bruschetta, sumac lebneh, smoked tomato relish (Ve)

Sweet bowls

Chocolate torte, almond crumble, vanilla mascarpone

Tonka bean creme brulee, raspberries, peppered shortbread

Caramel tart, cinder toffee, fresh berries

Lemon meringue cheesecake, candied peel, fresh berries

Sticky toffee pudding, vanilla icecream



Afternoon tea

A classy yet relaxed serving style, tiered plates with scones, house made cakes, finger sandwiches & savory bites are served to each table.

Sandwiches

Roast ham, maple syrup mustard, rocket
Chicken & sage
Pestrami, piclilly & rocket
Creamcheese, smoked salmon, cucumber
Tuna & sweetcorn
Poached salmon & cucumber
Roast beef & horseradish
Egg mayo & cress (V)
Cheese savory (V)
Falafel & smoked relish (Ve)
Hummous & mediterranean vegetables (Ve)

Savory

Scotch egg
Wild boar sausage roll
Welsh rarebit tart
Pork pie
Hot smoked salmon cup, pickled artichoke
Loch fyne smoked mussels
Aged cheddar & chutney cracker (V)
Broccoli & stilton quiche cup (V)
Heirloom tomato galette (Ve)
Parasan pesto twists (Ve)

Sweet

Chocolate eclairs
Lemon curd tartlet
Chocolate ganache cup
7 layer chocolate cremeux cake
Passionfruit delice
Strawberry pavlova
Blackberry & sage cheesecake
Raspberry dome



OAKFIELD
CATERING

Costing

Because every event is unique, all of our quotes are tailored to suit your specific plans. The final cost can vary depending on menu choices, number of guests, and the number of courses you'd like to include. As a guide, a three-course meal for 100 guests is around £60 per person.

Whats Included

Crockery & cutlery

Chefs & professional waiting staff

Dedicated events manager

Should your event be taking place at a venue without kitchen facilities, there will be an additional rental charge.

If you require linen tablecloths & napkins we are able to provide this for an additional fee.

Additional services

We are also able to offer bar services & on the day coordination. Please get in touch if you would like any further information.

Dietary requirements

All of our food is made in house by our team of chefs. The majority of our menu can be adapted to meet any dietary requirement. Where this is not possible a suitable alternative will be provided.

Open fire cooking

If your looking for an alternative catering style without the need for kitchen equipment rental then our sister company Oak & Sage catering will be able to provide you with a feast cooked entirely over open fire.

www.oakandsage.co.uk



OAKFIELD
CATERING



OAKFIELD CATERING

www.oakfieldcatering.com

Enquiries@oakfieldcatering.com



OAKFIELD
CATERING
