



Private dining experience

By Oak & Sage

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 working in hospitality for over 14 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.





Canapes

We recommend 4 choices as a separate course or 10-12 choices as a sole experience

Hot

Pork belly brulee bites, mustard aioli
 Baked almond stuffed panchetta dates
 Kofta bites, mint yoghurt & pomegranate
 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 mayonnaise, 'caviar' (V)
 Corn fritter, beetroot emulsion (Ve)

Cold

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

Sweet

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





Starters

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

Caramelised peach, serrano ham, bocconcini, 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 mackerel & creme fraiche pate, cucumber ribbons, melba toast

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

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

Bocconcini bruschetta, cherry tomatoes & basil (V)

Beetroot carpaccio, goats cheese beignet, walnut dressing (V)

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





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 potatoes, peas & broad 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 & broad beans, chive cream reduction

Root vegetable pithivier, crispy new potatoes, jus (Ve)

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

Heirloom tomato galette, honey & thyme 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





Bowl food

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

Spanish seafood paella, served with mussels & 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, panchetta & black beans, corn puree

Slow-braised beef bourguignon, lemon herb dumplings & creamy mash

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

Twice fried chicken poke bowl, mild chilli sauce

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

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



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. A 4 course meal for 12 people would typically be around £80pp

What's included

Crockery & cutlery

Chefs & professional waiting staff

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 please get in touch and we can curate a menu for you cooked entirely over open fire.





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