



Oak & Sage

Open fire catering

At Oak & Sage, we craft unforgettable feasts for weddings, parties, and corporate events, using the finest ingredients and our bespoke open-fire cooking setups to create a truly immersive dining experience. From cozy gatherings of 30 to grand celebrations of 300, every event shares one defining feature: the magic of cooking over an open flame.

We don't just serve food - we create memories.



Our Team

Arnold Rae - Head Chef

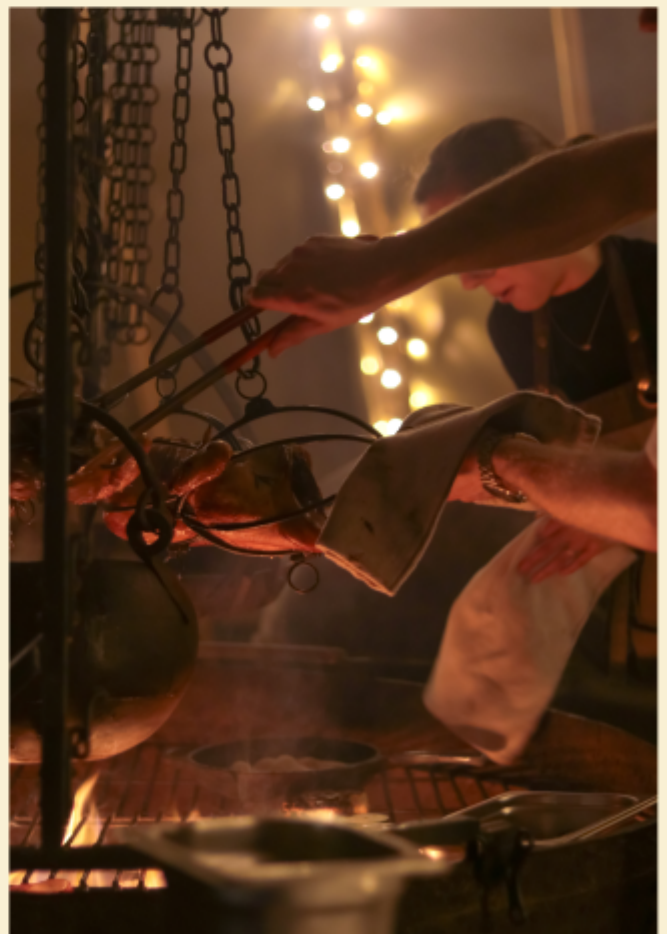
With 15 years spent working in some of the UK's top kitchens, Arnold Rae brings a wealth of experience and a down-to-earth approach to his cooking. His focus is on using locally sourced ingredients, natural cooking methods, and the thrill of foraging to create dishes that really taste like the best of nature. Arnold's goal is simple: to bring fresh, vibrant flavors to every event, cooked with care and passion.



Rosie Rae- Event co-ordinator



With 8 years of experience in event management, Rosie Rae is our front of house manager and the event coordinator at Oak & Sage. She brings a practical, no-nonsense approach to ensuring your event runs smoothly, from managing logistics to keeping everything on track. Rosie's calm, approachable nature and attention to detail mean you can focus on enjoying your event, knowing that everything is in good hands.



Menu

Everything in our menu is selected to give you the best quality produce we can find that fit within our values of locality, sustainability & seasonality. We provide honest, rustic food with a touch of sophistication, taking the skills from a professional kitchen directly to the fireside!

Our main courses are designed to be served as sharing boards directly to the table creating a more relaxed approach to wedding catering. We are also able to cater to other service styles, please enquire for more details. If there is something you don't see on our menu then please get in touch - we are very accommodating to personal tastes!

We source our produce from the best quality local suppliers. Our chicken and pork are both raised in Cheshire and our beef is certified Aberdeen Angus cattle.



Canapes

Choose 3 or 4 canapes from the list below to be walked around your party as your guests arrive

Kofta bites served with mint yoghurt & coriander

Hot smoked salmon cup, pickled artichoke & dill

Chicken tenders, served with chimichurri sauce

Feta stuffed mini peppers

Honey glazed pigs in blankets, served with a mustard dip

Pork belly brulee, slow cooked & torched with sugar

Beef/halloumi sliders, served on a brioche bun (v)

Caramelised onion & goats curd crostini (v)

Pomegranate & chickpea puri balls (V)

Individual ceasar sticks (V/Ve)



Starters

Choose 1 starter for your guests with an additional starter for your dietaries.

Charcuterie board, house selection of cured meats, cornishons, fruits breads & dips. Can be served to the table or as an informal grazing table for the party to share

Serrano ham, caramelised peach & bocconcini with balsamic dressing

Beef & venison carpaccio, raspberry vinegar, fresh berries & parmesan shavings

Mozzerella, basil & mixed tomato bruschetta, balsamic dressing (V)

Asparagus, house made hummus, pesto dressing & potato crisps (Ve)



Mains

Pick 1 to 3 proteins to be served on sharing boards to your tables. Our favorite style of serving!

Aberdeen angus whole rump/sirloin roast, slow cooked over fire

Whole Cheshire lamb cooked over fire asado style for 6 hours

Oregano & lime brined Cheshire pork fillet

Soy brined caged hanging chickens

Slow roast crispy crackling pork belly

Garlic & rosemary confit chicken thighs

Hot smoked salmon

Venison haunch, slow cooked over fire

Grilled squash topped with a toasted seed medley & salsa verde (Ve)

Moroccan spiced cauliflower steak (Ve)



Sides

All family style service includes a bowl of lamb dripping potatoes along with a colourful mixed salad and two additional sides of your choice:

Ember cooked Mediterranean vegetables

Fire roasted whole squash

Grilled broccoli, confit garlic oil, toasted almonds

Chantenay carrots, honey & mustard dressing

Seared padron peppers, smoked sea salt

Sun dried tomato, parmesan & rocket salad

Wild rice, apple & peacan salad, maple syrup dressing

Greek style mixed salad



Desserts

Choose 1 dessert option for your guest

Blackberry & sage cheesecake served with seasonal fruit & crunchy oat topping

Griddled caramel peaches (or seasonal equivalent) served with chantilly cream & crunchy oats

Rich chocolate torte served with chantilly cream, chocolate soil & fresh berries

Eton mess, fresh whipped cream, seasonal fruits & house made meringue

Chocolate & berry charcuterie, selection of house made biscuits, truffles, chocolates & berries. Can be served to the table or as an informal grazing table dessert.



Evening

Choose 1 evening option for your guests

Thick cut butchers bacon butties

High quality butchers cheeseburgers served in a brioche bun with condiments

Chicken/halloumi gyros served in flatbreads with mint yoghurt, chimichurri & greek salad

Whole lamb, cooked throughout the day served as hot baps or gyros

Late night charcuterie & cheese grazing table, selection of cured meats, cheeses, antipasti vegetables, fruits, breads & dips





Taking Bookings now



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