



WALLETT'S COURT

COUNTRY HOUSE HOTEL RESTAURANT SPA

OAKLEY & HARVEY - HOME & AWAY

Wallett's Court is now offering a unique opportunity to hire the services of Head Chef, Steve Harvey and Restaurateur Gavin Oakley to organise an event in the comfort of your own home or any venue you choose...

After many years of delivering a faultless service within the walls of the ancient manor, we have had an ever increasing demand to offer our services away from Wallett's Court.

We can replicate the 'Wallett's Court Experience' for any occasion from a cool cocktail party at home for a small group of friends to a grand wedding reception in a marquee or hall for a hundred or more...

Our goal is to combine an unpretentious and experienced service with food that is carefully sourced and prepared, delivered by a caring team of people genuinely interested in our clients happiness.

Once you have booked our services we can also organise a 'tasting experience' for you in the kitchens of Wallett's Court so that you can sample the foods and wine that you have chosen for your event.

For a taste of what Oakley & Harvey can do, please take a look at our Menus and Services.

Menus

1. Dinner Party
2. Canapés & Cocktails
3. Buffets – Finger & Knife & Fork
4. Hot Stuff
5. Sushi
6. BBQ
7. Wine and Drinks

Services

We can assist in all aspects of planning including:

Professional Kitchen & Waiting Staff
Crockery, Glassware, Cutlery & Linen
Champagnes, Wines, Cocktails & Ice
Assistance with Flowers & Arrangements
Menus to Suit All Tastes & Budgets
Venue Finding And Logistics
Theming Where Appropriate
Chocolate Fountains
Ice Carvings
Entertainment (including live music, fireworks, fire eater, jugglers, magicians)
Marquee
Ovens, Fridges etc.
Refrigerated transport

Together we will create the perfect event...

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Menus

1. DINNER PARTY – MIMIMUM 10 PERSONS (Minimum Charge £500.00 inc. Vat)

MENU CHOICES

FIRST COURSE

MAIN COURSE

CELERIAC AND LEEK VELOUTÉ ✓ sour cream and chive	ROAST MULLET asparagus, sweetcorn & orange
CHARGRILLED YELLOW-FIN TUNA NICOISE with Quails Egg, fine beans, anchovy, olives & Jersey Royals	CHARGRILLED SIRLOIN OF MILLERS SPEYSIDE ABERDEEN ANGUS with cherry tomato compote, mustard mash
SUSSEX CROSS GOATS CHEESE ✓ sesame, honey, mango, chilli	SEARED TENDERLOIN OF PORK Kalamata olives, charred Provencale vegetables & sherry vinegar jus
DUCK LIVER PARFAIT raspberry & rocket	TRUFFLED WILD MUSHROOMS ✓ Cambozola & crème fraiche
CHARGRILLED TIGER PRAWNS sweet chilli, ginger & lime leaf	BARBARY DUCK BREAST maple syrup pancake & roasted tangerine
WILD BOAR AND BRANDY TERRINE Cumberland sauce	ROASTED FILLET OF SEA BREAM lemon and thyme risotto
SPICED AVOCADO VAHINÉ crème fraiche ✓	RATATOUILLE PANCAKE TORTE tomato butter sauce ✓
ROASTED SCALLOPS cauliflower & truffle purée, roasted almond velouté	CHARGRILLED FILLET OF MILLER'S SPEYSIDE ABERDEEN ANGUS BEEF marinated in ale and molasses with bacon lardons and chunky chips
SALAD OF WILD BOAR pickled baby vegetables	DARNE OF NORTH SEA HALIBUT sage velouté, celeriac & apple
BAKED AVOCADO & ARTICHOKE TART sunblushed tomato & vodka ice cream ✓	

THIRD COURSE

CHOCOLATE BROWNIE peanut butter ice cream
ETON MESS red fruits, meringue, clotted cream
GLAZED RASPBERRY BRULÉE mint coulis
APPLE TART TATIN vanilla ice cream
WHITE CHOCOLATE PARFAIT raspberry compote
BLACKCURRANT MOUSSE liquorice ice cream
VALRHONA CHOCOLATE TART fennel and pastis ice cream
RASPBERRY & SHERRY TRIFLE seventies classic
APRICOT AND MASCARPONE MOUSSE vanilla & roasted almonds
BRITISH AND EUROPEAN CHEESES crab apple compote

£50.00 per person includes VAT

Includes: canapés (2) & coffee and petit fours, hire of crockery, cutlery, table linen, napkins, services of chef(s) & 1 server per 10 persons for the duration of the meal. Transport costs included up to 30 mile radius from Wallett's Court Hotel.

Additional charge after this - £1.00 per mile per staff member.

Please select one starter, main course and dessert for the whole party from each of the above sections. Vegetarians or guests with special dietary requirements can be catered for on an individual basis.

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2. CANAPÉS & COCKTAILS

Vegetable Crisps
 Cheese Straws
 Bitesize Smokey BBQ Beef Burgers
 Pork Tenderloin Crostini with Chipotle Cranberry Sauce
 Baked Rosemary Lamb with Red Currant and Mint on Brioche
 Roast Turkey Breast, Madeira and Cranberry in Filo Tartlettes
 Mini New York Bagels with Smoked Salmon, Cream Cheese & Chives
 Big Fat Grilled Shrimp wrapped in Smoked Bacon
 Wild Mushroom and Goat Cheese Truffles Coated in Almond Crumbs
 Pepper Biscuits with Keens Extra Mature Cheddar & Toasted Pecans
 Roasted Eggplant and Tomato Basil Bruschetta
 Mini Grilled Cheese Sandwiches with White Truffle Oil
 Endive with Stilton Cheese, Candied Walnuts & Cherry Compote
 Spiced Corn Soup Sips with Chipotle Chile and Crème Fraiche
 Wild Mushroom Soup Sips with Truffle Oil
 Angels on Horseback (Oysters Wrapped in Bacon)
 Vegetarian Glamorgan Sausage, Tomato Chutney
 Wild Mushroom Tartlet
 Rare Beef Blini, Pickled Beetroot
 Ratatouille with parmesan wafer
 Fresh crab with tarragon
 Tartare of smoked salmon
 Parsleyed monkfish with caviar
 Smoked salmon with beluga caviar
 Smoked salmon and caviar
 Sesame prawns with a rich plum sauce
 Tuna tapenade
 Fillet of chicken satay
 Welsh rarebit with smoked haddock
 Baby vegetable pizzas
 Sautéed scallops with lemon zest
 Potato rosti with char roasted salmon
 Courgette and onion confit
 Herbed monkfish and carrot
 Medallion of lobster with asparagus tips
 Smoked salmon and asparagus roulade
 Smoked salmon tartare
 Seared scallops with bacon pesto
 Selection of authentic Japanese sushi
 Chicken tikka on naan bread
 Foie gras with truffle
 Beef teriyaki with sesame seeds
 Pastrami and peppered pineapple
 Carpaccio of beef with parmesan
 Crispy bacon and avocado
 Cajun chicken
 Duck paté with orange

Marinated Olives
 Roast Beef and Watercress Involtini
 Pigs in Blankets with Poppy Seeds and Bourbon Maple Mustard Dip
 Crispy New Potatoes Filled with Smoky Bacon and Lincolnshire Poacher Cheese
 Roasted Chicken, Wild Mushrooms, Pancetta and Watercress on Crostini
 Roasted Pepper, Mozzarella and Anchovy Involtini
 Crispy Crab Cakes with Lemon Aioli and Chives
 Ahi Tuna Tartare on Crispy Potato Gaufrette with Caper Olive Relish
 Roasted Garlic Butter Crostini with Tomato Confit
 Roasted salmon with avocado, crème fraiche and ginger
 Tiger prawns with sweet peppers and garlic
 Seared scallops with yellow pepper and chilli
 Stilton with celery
 Carrot, Cumin and Coriander Soup Sips
 Butternut Squash Soup Sips with Hazelnut Cream
 Cured Salmon Blini, Dill Cream
 Pickled Jalapenos, Cream Cheese & Spring Onion
 Welsh Rarebit
 Smoked Duck on Puff Pastry
 Mousse de fois gras
 Chicken roulade with an onion confit stuffing
 Fresh tiger prawns
 Smoked salmon and caviar
 Fillet of Scotch beef teriyaki
 Duck parfait with caramelised orange
 Roasted Thai vegetables
 Pastrami and mustardised fruits
 Seared scallops with tomato nage
 Tandoori chicken on spicy naan
 Monkfish wrapped in parma ham
 Kiwi and marscapone
 Rose of smoked salmon with pearls of beluga caviar
 Freshwater prawns with dill
 Char roasted salmon with pickled cucumber
 Parcels of smoked salmon filled with crab
 Fresh crab with mango and parmesan
 Shredded lemon chicken with chervil
 Garlic prawns with dill and lemon
 Quail egg and cherry tomato
 Roulade of chicken with red onion confit
 Duck parfait with caramelised orange
 Smoked duck paté with orange confit
 Tuna tapenade with broccoli
 Smoked chicken and mango salsa
 Lemon chicken
 Bar marked beef with truffle paste
 Roquefort with pecan

DESSERT CANAPÉS

Valrhona Chocolate Tartlets
 Choux Buns with Praline Cream
 Orange Butter Shortbread Leaves dipped Chocolate
 Toasted Pecans, Walnuts, Golden Raisins and Cranberries

Mini Doughnuts with Dipping Sauce
 Mini Cheesecakes with Vanilla Bean
 Chile-Honey Roasted Almonds and Cashews

A chocolate fountain is available for parties of 30 people and over. Price on application.

£3 PER SELECTION PER PERSON

MINIMUM ORDER 6 OF THE ABOVE. MINIMUM PARTY SIZE 10 PERSONS (or £180.00 inc Vat.)

Includes services of chef(s) & 1 server per 20 persons for the duration of the service of canapés. Transport costs included up to 30 mile radius from WalleTT's Court Hotel. Additional charge after this - £1.00 per mile per staff member.

CANAPÉS CALCULATOR	1 HOUR OR LESS – 6 CANAPÉS PER PERSON	1.5 HOURS – 8 CANAPÉS PER PERSON
	2 HOURS – 9 CANAPÉS PER PERSON	2.5 HOURS – 10 CANAPÉS PER PERSON



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COCKTAILS

ORDER UP TO 4 OF THE FOLLOWING FOR YOUR PARTY

Mojito
Fresh mint and lime mashed with ice, cane sugar and Mount Gay Rum
Caipirinha
Fresh lime mashed with ice, cane sugar and Cachaca
Long Island Iced Tea
Bombay Sapphire, Smirnoff Red, Mount Gay Rum & Triple Sec shaken with lemon juice served with a dash of Coca Cola
Margarita
Tequila, Triple Sec and lime juice over ice in a sea salt rimmed glass
Strawberry Daiquiri
A blend of Mount Gay Rum, Crème de Fraise, fresh lime and strawberry puree
Classic Martini
Bombay Sapphire with a hint of Vermouth shaken over ice
Cosmopolitan
Shaken Absolut Mandarin, Cointreau, fresh lime juice & orange bitters served with Cranberry juice
Singapore Sling
Bombay Sapphire, fresh lemon juice and crushed ice topped with ginger ale and cherry brandy
Champagne Classic
Henriot Brut Souverain with Cane sugar, Planat Reserve VSOP & Angostura Bitters
Bellini
Henriot Brut Souverain with Peach Schnapps and peach puree
Kir Royale
Henriot Brut Souverain with Crème de Cassis

£25.00 PER PERSON - MINIMUM PARTY SIZE 10 PERSONS (or £250.00 inc Vat.)
(4 COCKTAILS PER PERSON ALLOWANCE-ADDITIONAL COCKTAILS £5.00 EACH)

Includes: Hire of glasses, services of 1 cocktail waiter per 20 persons for the duration of the service of cocktails up to 5 hours, thereafter a service charge of £15.00 per hour per waiter will apply.
Transport costs included up to 30 mile radius from WalleTT's Court Hotel. Additional charge after this - £1.00 per mile per staff member.

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3. COLD BUFFET – MIMIMUM 10 PERSONS (Minimum Charge £250.00 inc. Vat)

1. Finger Buffet

A selection of sandwiches including salmon & lemon mayonnaise, smoked salmon, cheddar & chutney, ham & mustard
Roasted chicken drumsticks with an oriental marinade - Mediterranean vegetable & salmon brochettes - Leek and Stilton quiche
Tewkesbury pork pies - Italian style breads and pizzas - Fresh fruit salad & a selection of tarts

£25.00 per person includes VAT

2. Knife & Fork Buffet

King prawn and Mediterranean vegetable & salmon brochettes - Cold roasted chicken and ham - Dressed Hebridean salmon with lemon mayonnaise
Roasted rib of Aberdeen Angus beef with horseradish - Seasonal salads - Minted new potatoes - Rice & couscous with chargrilled vegetables
Italian style breads and pizzas - Fresh fruit salad & a selection of tarts

£30.00 per person includes VAT

Includes: hire of crockery, cutlery, table linen, napkins, services of chef(s) & 1 server per 10 persons for the duration of the meal. Transport costs included up to 30 mile radius from Wallett's Court Hotel. Additional charge after this - £1.00 per mile per staff member.

4. HOT STUFF – MIMIMUM 10 PERSONS (Minimum Charge £300.00 inc. Vat)

1. BRAISED CHAIN FILLET OF MILLER'S SPEYSIDE ABERDEEN ANGUS BEEF
mustard mash, roasted vegetables

2. POACHED HEBRIDEAN SALMON
mixed leaf salad, new potatoes

3. ROASTED FREE-RANGE CHICKEN
dauphinoise potatoes, fine beans

DESSERTS – Served canapé style

Valrhona Chocolate Tartlets
Mini Doughnuts with Dipping Sauce
Choux Buns with Praline Cream
Mini Cheesecakes with Vanilla

£30.00 per person includes VAT

Includes: hire of crockery, cutlery, table linen, napkins, services of chef(s) & 1 server per 10 persons for the duration of the meal. Transport costs included up to 30 mile radius from Wallett's Court Hotel. Additional charge after this - £1.00 per mile per staff member.

Please select one main course for the whole party.

Vegetarians or guests with special dietary requirements can be catered for on an individual basis.

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5. SUSHI – MIMIMUM 10 PERSONS (Minimum Charge £200.00 inc. Vat)

Hand-made to order from a selection of 6 of the following per person:

SESAME SEARED SALMON SASHIMI, TUNA SASHIMI, BEETROOT SALMON ROLL, CORIANDER SEARED TUNA CALIFORNIA ROLL, TUNA TATAKI, SNAPPER SAHSHIMI, SPICY TUNA HANDROLLS, CRISPY DUCK HAND ROLLS , SOFT SHELL CRAB NIGIRI, SALMON AND AVOCADO , SPICY MACKEREL AND PICKLED GINGER ISO ROLL, SMOKED EEL AND CUCUMBER FUTOMAKI, SQUID NIGIRI, SEARED BEEF NIGIRI, SCALLOP NIGIRI, SUNDRIED TOMATO AND CREAM CHEESE MAKI, ASPARAGUS MAKI...

Served from a sushi bar by an experienced sushi chef.

£20.00 per person includes VAT

Includes services of 1 sushi chef per 20 persons for the duration of the service. Transport costs included up to 30 mile radius from Wallett's Court Hotel. Additional charge after this - £1.00 per mile per staff member.

6. BBQ – MIMIMUM 10 PERSONS (Minimum Charge £250.00 inc. Vat)

We can arrange almost any type of barbecue required from traditional to exotic; offering favourites such as Peppered Sirloin of Aberdeen Angus Steak, Classic English Sausages and Angus Burgers to Chargrilled Lobster with vanilla butter, Sea Bass with fennel, Giant Pacific Prawns with chilli or Butterfly Leg of Romney Marsh Lamb with garlic and minted yogurt.

Barbecues will come with all the trimmings such as salads, hot buttered potatoes, coleslaws and relishes.

Menus can be tailored on request.

From £25.00 per person includes VAT

Includes services of 1 barbecue chef per 20 persons for the duration of the cooking. Transport costs included up to 30 mile radius from Wallett's Court Hotel. Additional charge after this - £1.00 per mile per staff member.

7. WINES AND DRINKS

Whatever you want in the world, from the finest wines to the most obscure beers and lagers or cocktails, we'll do our best to source your choice.

Soft drinks, spirits, wines, fortified wines, champagnes, sparkling wines, de-alcoholised wines, wines from every corner of the world - talk to us, we've got some great wines that will make your event shine.

We have several team members that can assist in the selection of your wine choice. Most guests have an idea of the wines they would like; we can provide a range of wines that will suit the occasion and are sensibly priced. We can provide wines for you to sample in your own good time, either at Wallett's Court or why not take them home and sample them at your leisure? Whichever you choose we want to get it right for you.

A few of our clients operate a 'dry site' - no problem, we can still make your event excel. Choose from a range of de-alcoholised wines to a fruit juice bar with juices blended at the guests' request or ice cold chilled waters in beautiful glasses to a full range of chilled juices.

Please ask to see our extensive wine list.

Wines start at £14.95 per bottle including VAT
Champagnes start at £31.95 per bottle including VAT
Tea & Coffee £2.50 person including VAT

Includes: Hire of glasses, services of 1 wine waiter per 20 persons for the duration of the service of drinks up to 5 hours, thereafter a service charge of £15.00 per hour per waiter will apply.

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