



THE
HIDDEN OAK

PLATED SAMPLE MENU





Canapés

Suggested 3-5 per guest

Smoked Salmon & Dill Mousse on Cucumber

Beef Carpaccio, Rocket & Parmesan Crouton

Beetroot, Pesto & Walnut Bites (VG)

Goats Cheese & Beetroot (V)

Black Pudding, Chorizo & Sun Blushed Tomato

Parma Ham & Honeydew Melon (V)

Asparagus, Chive & Cream Cheese Mousse

Black Pudding, Pear & Blue Cheese

Watermelon & Feta

Spicy Chicken Boats

Sticky Sausages

Starters

Plated

Smoked Salmon Mousse with Smoked salmon, micro herb salad

Chicken Tikka Salad

Minted Melon, Feta & Parma Ham Salad

Brussels Pâté with Crusty Roll

Fig, Honey & Goats Cheese Crouton with Walnuts (V)

Bao Buns - Asian Pulled Pork & Pickled Veg

Malaysian Chicken Skewers

Bruschetta (V/VG)

Stuffed Field Mushroom, Blue Cheese (V)

Creamy Garlic & Tarragon Mushroom (V/VG)



Mains

Plated

Chicken Wrapped in Bacon with a Choice of :

Basil & Gorgonzola Cream Sauce

OR

White Wine Cream Sauce

Braised Skirt of Beef with Rich Gravy

Pork Loin Chop with Nduja and Crumb Top

Fillet of Salmon with Caper & Lemon Butter

Mushroom, Spinach & Ricotta Lasagna (V)

Pork Belly with Sage & Onion Gravy

Roasted Seasonal Vegetables & Cream Sauce with Pastry Top (V)

Mediterranean Tart Topped with Parmesan (V)

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Desserts

Plated

Chocolate Brownies with Caramel Sauce and Cream

Individual Seasonal Fruit Meringue

Bakewell Blondie

Pana Cotta with Fruit Compote

Sticky Toffee Pudding with Cream

Sticky Lemon Pudding with Cream

Profiteroles

White Chocolate Cheesecake with Raspberry & Pistachio

Mango Curd Tart

Mini Trio of Desserts: Brownie, Bakewell Blondie & Lemon Tart

Cheese Board: Selection of Cheese, crackers, grapes & Chutney



Allergy Disclaimer

Whilst we recognise the seriousness of food allergies, we cannot guarantee that our foods are free from cross-contamination. All food is prepared in a kitchen where some ingredients that cause food allergies are used and stored. All possible attempts are made to reduce any cross-contamination; however, we cannot assume any liability for adverse reactions. Could you please ensure that any guest who has a food allergy is made aware of this please.



Evening Supper

12' Woodfired Pizzas Freshly Made to Order

Selection of three different flavours

One or Two Selections

BBQ Pulled Pork Buns with Freshly Made Slaw

Gourmet Burgers, Cheese & Salad

Pulled Pork Buns with Stuffing & Apple Sauce

Pulled Lamb Buns with Tzatziki Sauce

Chicken Tortillas with Sour Cream, Fresh Chilli & Coriander

Shredded Brisket of Beef Buns

Pie & Peas

Bacon/Sausage Sandwiches

Sweet Waffles - served with a variety of toppings,
including ice cream, sauce & cream



Children's Menu

Sausages & Mash

Chicken Nuggets & Wedges

Pizza & Wedges

Children's Desserts

Same as Adult Dessert (or)

Chocolate Brownie

Fresh Fruit

Meringue

THE
HIDDEN OAK

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