

MENU

Events





CHEESE & CHARCUTERIE PLATTERS

£45 Per Dégustation

A curated dégustation of fine cheeses and cured meats

CHEESE PLATTERS

The Comté Experience

A vertical tasting of Comté at 12, 18 & 24 months maturity
from smooth and nutty to rich & complex

The Three Milk Board

A balanced trio of cow, ewe, and goat cheeses :
Ossau-Iraty, Selles sur Cher & Aged Comté

The Alpine Selection

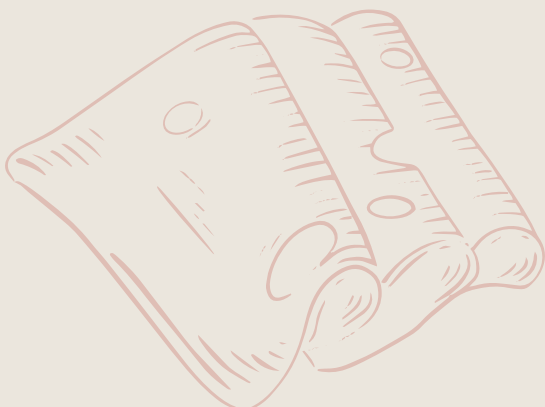
A mountain-inspired board featuring Abondance,
Reblochon, and Morbier rich, nutty & rustic

The French AOP Classics

A refined selection of icons :
Brie de Meaux, Langres, Bleu d'Auvergne & Abondance

The Goat Lover's Board (V)

Fresh and tangy goat cheeses :
Valençay, Crottin de Chavignol, Selles-sur-Cher & Sainte-Maure de Touraine



MEAT
craft



MENU

Oak

CHARCUTERIE PLATTERS

The Artisan Selection

A showcase of cured craftsmanship:
L'Anelle, Tavaillon & Saucisson with three peppers

The Classic Campagnard

Rustic and generous:
Saucisson Campagnard paired with Cœur de Jambon simple,
bold countryside flavors

The Ham Tasting Board

A refined selection of premium cuts:
Cœur de Jambon, Noix de Jambon Fumée, Jambon Braisé & Jambon de Montagne (12
months matured)

The Alpine Savoie Selection

A mountain-inspired board featuring Lonzo & Coppa
delicately spiced & beautifully aged

The Charcuterie Feast (Rich & Indulgent)

Deep, comforting flavours: Terrine de campagne, Jambon braisé & Coppa
hearty & satisfying



GIANT PIZZA BOARDS £40

16 Slices – Select One

Light and flaky puff pastry base, offering a crisp and buttery alternative to traditional pizza dough



CLASSIC & SIGNATURE PIZZAS

Margherita Royale

Comté (18 months), fresh basil, extra virgin olive oil

Pepperoni Classique

Comté (18 months), pepperoni

Regina

Braised ham, Comté, mushrooms



ALPINE INSPIRED PIZZAS (Supp. £5 Ea.)

Alpine

Jambon de Montagne, Abondance, onions, mushrooms

Savoyarde

Crème fraîche, Reblochon, potatoes, lardons

Raclette

Crème fraîche, potatoes, ham, raclette-style cheese, onions

CHEESE SPECIALTIES

Three Cheese

Comté, Bleu d'Auvergne, emmental

Chèvre & Miel (V)

Crème fraîche, goat cheese, honey, rocket

RUSTIC & BISTRO STYLE

Rustica

Lardons, onion confit, mushrooms, oregano



WINTER
2023

FOCACCIA PLATTERS £40

(15 Portions)

Stone-baked focaccia served in sharing portions

Comté & Ham Royale

Comté (18 months cream), braised ham, rocket

Burrata Classique

Tomatoes, Burrata, extra virgin olive oil

Jambon & Mozzarella

Cured ham, Mozzarella, tomatoes, olive oil

Chèvre & Fig (V)

Goat cheese, Fig, rocket salad

SIDE CLASSICS £8 EA. (V)

French fries

Sweet potatoes fries

SIDES DIPS: £8 – 250GR (V)

Guacamole

Chive and sour cream

Tzatziki

Humus

MENU



LARGE CRISP BOWLS £5 EACH

Generous Bowls of Premium French Crisps



Cheese & Dairy Inspired

Bleu d'Auvergne

Camembert

Comté (Jura)

Fromage frais & herbs

Goat cheese & chilli



Meat & Savoury Classics

BBQ

Beef

Braised chicken

Grilled bacon

Pepper & chorizo



French Bistro Flavours

Tartiflette

Truffle

Honey & mustard

Curry sauce



Vegetarian & Light Flavours

Salted

Salt & vinegar

Piri piri

Pizza

Cheddar & jalapeño

Pesto & mozzarella



OLIVES BOWLS £15 - 250GR (V)

Mixed Olives

with coriander, thyme and mixed garlic

Black Olives

with coriander and garlic

Pitted Green Olives

with harissa

Pitted Green Olives

with sundried tomatoes

Pitted Green Olives

with parsley, tarragon garlic and lemon juice

Pitted Black Moroccan Olives

Pitted Black Olives

sundried tomatoes and black olives

Green Olives

with basil and garlic

Green Olives

stuffed with pimento

Green Olives

stuffed with garlic

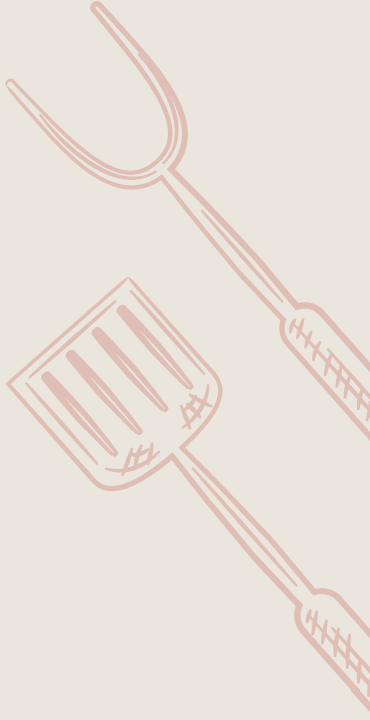
Green Olives Stuffed

with Piri Piri chilies

Kalamata Olives

Italian Nocellara Olives

MEH
Cafe



CATERING MENU (MIN 50 PAX)

£25 PER HEAD

Only 1 Option Per Party



Raclette

Raclette (nature & smoked) &
Morbier cheese served with French baguettes,
Charcuterie platters, cornichons &
Pickled onions, roasted potatoes, and green salad



Paella

Choice of vegetarian (Asparagus, Peppers, Peas)
Meat (Chicken / Chorizo)
Seafood (Squid, Mussels, Prawns, Cod)
Black ink squid and Seafood, aioli

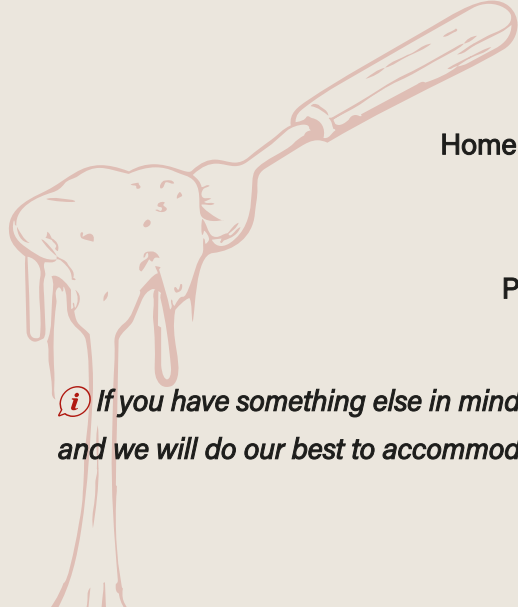


BBQ

Beef Bavette
Beef burgers 3oz,
Free-range chicken thighs marinated in garlic,
lemon & thyme, herbs de Provence
Baby potato salad,
Cantaloup Melon, Feta and port Salad
Ricotta & Spinach tortellini Salad, French Fries
Mediterranean Lamb Brochette (Sup. £5)
Teriyaki Beef Brochette (Sup. £3.5)



Old Auction House



Homemade sausage rolls (vegan option available),
Quiches, pâté de campagne,
Mediterranean vegetable,
Pâté en croûte, (See full menu with Jack)

 *If you have something else in mind , please let us know
and we will do our best to accommodate to your needs*

MENU

Oak

NOTES

Oah





Event's Oak

📍 Linden Park Road, Tunbridge Wells, TN2 5QL

For Reservations & Private Events :

✉ info@oldauctionhouse.co.uk

☎ +44 (0)20 7231 9091

*Please contact us for
sit-down menu options*

