



# Private Dinner Menu 2017

£35.00 per person

## The price includes the following:

- ~ The hire of one of our private rooms
- ~ A designated manager to look after you on the day
- ~ Personalised menus for the tables
- ~ Personalised table plan
- ~ Written placecards
- ~ White linen napkins
- ~ Use of the hotel's extensive car park

You may choose:

- Either a set menu where each guest will be served the same starter, main course and dessert.
- Or, select a choice of two starters, two main courses, plus a vegetarian option, and two desserts to offer your guests. A pre-order being required by the hotel 7 days prior to your event.

## STARTERS

### Leek, Lobster & Crayfish Terrine

shallot vinaigrette (*£1.50 supplement*)

### Home Cured Red Mullet

orange & fennel salad, tarragon & mustard dressing

### Chicken Terrine

pepper coulis, dressed leaves

### Coarse Duck Liver Pate

blackberry emulsion, melba toast

### Spiced Beetroot & Feta Tart

micro cress

### Goat's Cheese & Thyme Bon Bon's

olive gel, rocket

### Carpaccio of Melon & Parma Ham

glazed halloumi

### Fig & Blue Cheese Salad

rocket leaves, red currant dressing

## SOUPS

Roasted Butternut & Cumin

Cauliflower & Grain Mustard

Pea & Ham

Broccoli & Stilton

Wild Mushroom & Tarragon

Carrot & Orange

## MAINS

### Breast of Chicken

Parma Ham, sun blush tomato mousse, fondant potato, pesto cream

### Pot Roasted Blade of Beef

wholegrain mustard mash, mushroom & pancetta sauce

### Pork Tenderloin

Italian ham, black pudding mash, Kingstone cider sauce

### Rosemary & Thyme Braised Lamb Shoulder

bubble & squeak, rosemary & mint jus

### Gilthead Bream

champ potatoes, tomato & red pepper salsa

### Roast Turkey

roast potatoes, chipolata, cranberry & chestnut stuffing, pan gravy

### Roast Sirloin of Beef

Yorkshire pudding, roast potatoes, red wine jus (*£2.00 supplement*)

### Herb Crusted Cod Loin

sweet potato fondant, chervil and caper emulsion (*£1.50 supplement*)

### Sweet Potato Galette

mushrooms, chestnuts, cream cheese, thyme & cream sauce

### Butternut & Ricotta Cannelloni

tarragon & pine nuts

*Selection of Seasonal Vegetables*

## PUDDINGS

### Warm Chocolate Fudge Brownie

vanilla pod ice-cream

### Cherry Bakewell

Amaretto Cream, muscavado syrup

### Traditional Sticky Toffee Pudding

custard

### Chocolate & Orange Crème Brulee

shortbread biscuit

### Strawberries & Cream Panacotta

honey & basil compote

### Lemon Meringue

passion fruit coulis

### Apple & Pear Tart Tatin

gorgonzola ice cream

### Wroxton Cheeseboard

biscuits, homemade chutney, grapes

*Menus include coffee and homemade fudge*

## OPTIONAL COURSES

Served between starter and main course.

Your choice of Soup - £3.75

Sorbet - £3.75

Served between dessert and coffee.

A cheese platter for the table - £39.00 (based on 10 guests)

*We can cater separately or adapt our menus for vegetarians, guests with special dietary requirements and children. Food prepared at the hotel may contain or have come into contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, fish or shellfish. It is important that if any guest has a food allergy they advise the hotel in advance.*

*A minimum number of 18 is required for private dining.*

*We can provisionally reserve a date on your behalf for 14 days within which time a deposit of £200.00 would be required for the hire of the Wroxton Room or £350.00 for the Broughton Room. Our normal terms and booking conditions apply.*