



Private Lunch Menu 2017

£26.95 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

Smooth Chicken Liver Parfait

red onion marmalade, dressed mixed leaves

Trio of Melon

compressed watermelon, sliced galia & cantaloupe

Crayfish Cocktail

babygem, pickled cucumber

Tomato Caprese

Buffalo mozzarella, sliced tomato, basil pesto

Pressed Ham Hock Terrine

Parma ham, pear & apple chutney

Smoked Salmon Roulade

dill cream cheese, sweet pickled vegetables

Smoked Duck

blood orange & fennel salad, citrus dressing
(£1.50 supplement)

Goats Cheese & Red Onion Tart

tomato fondue

SOUPS

Spiced Roasted Butternut Squash

Leek & Potato

Pea & Ham

Carrot & Orange

Roasted Tomato & Balsamic

White Onion & Parmesan

MAINS

Roast Loin of Pork

crisp crackling, pear compote, creamed mash, cider sauce

Supreme of Chicken

fondant potato, tarragon cream

Braised Lamb Shoulder

apricot compote, rosemary potatoes

Pot Roasted Blade of Beef

mustard mashed potato, wild mushroom, pancetta sauce

Baked Sea Bass

sweet potato fondant, warm tartare sauce

Fillet of Salmon

crushed new potatoes, fennel, lemon beurre blanc
(£1.50 supplement)

Sliced Roast Turkey

Chipolata, cranberry & chestnut stuffing

Butternut and Ricotta Cannelloni

tarragon, pine nuts

Roast Sirloin of Beef

Yorkshire pudding, roast potatoes
(£3.00 supplement)

Sweet Potato Galette

mushrooms, chestnuts, cream cheese & thyme

Selection of Seasonal Vegetables

PUDDINGS

Warm Chocolate Fudge Brownie

vanilla pod ice-cream

Cherry Bakewell

Amaretto Cream, muscavado syrup

Traditional Sticky Toffee Pudding

vanilla custard

White Chocolate Tart

Baileys ice cream

Yoghurt Panacotta

semi freddo berries, granola

Mandarin Cheesecake

citrus sorbet

Profiteroles

caramel crème patisserie, duo of chocolate

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.