



# Private Dinner Menu 2020

£32.95 per person

## The price includes the following:

- ❖ The hire of one of our private rooms
- ❖ Table plan
- ❖ Place cards
- ❖ White linen table cloths and napkins

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 **three** starters, **three** main courses (plus a vegetarian option), and **three** desserts to offer your guests.  
A pre-order being required by the hotel 14 days prior to your event for this option.

## STARTERS

### Gin Cured Salmon

Fennel and Dill Salad, Sweet Mustard Dressing

### Crab & Crayfish Salad

Pink Grapefruit, Soya Dressing, coriander

### Smoked Haddock Fishcake

Wilted Spinach, Hollandaise sauce

### Farmhouse Terrine

Beetroot Ketchup, Melba Toast

### Smoked Mackerel Pate

Granny Smith Apple, Crisp Bread

### Pork and Apple Sausage Roll

Homemade Brown Sauce, Watercress

### Confit Chicken Terrine

Celeriac remoulade, Watercress Coulis

### Tomato Tartare

Black Olive, Red Pepper Dressing, Rocket

### Fig & Blue Cheese Salad

Rocket, caramelised walnuts, red currant dressing

## SOUPS

### Roasted Spiced Butternut Squash,

crème fraiche, coriander

### White Onion,

onion bhaji, onion seeds

### Cauliflower & Lincolnshire Poacher

Cheese & Grain Mustard Scone

### Sweetcorn Veloute

Toasted sesame oil, Crispy Shallots

## MAINS

### Pork Tenderloin Wrapped In Parma Ham

Grain Mustard Mash, Pear Compote

### Pan-Fried Hake

Spring Onion Mash, Potted Shrimp Butter

### Whole Bream Fillet

Nori Sauté Potatoes, Chive and Avruga Caviar Butter Sauce

### Roast Rump Of Lamb

Champ Potatoes, Pan Gravy  
(£1.50 Supplement Per Person)

### Roast Sirloin of Beef

Yorkshire Pudding, Roast potatoes, Pan Gravy  
(£3.00 supplement per person)

### Butternut Squash, Red Onion & Feta Pithivier

Apricot Chutney

### Chicken Supreme Stuffed With Mushroom Duxelles

Dauphinoise Potatoes, Tarragon Sauce

### Stonebass With Grain Mustard Crust

Creamed Mash, Caper Sauce

### Butternut Squash & Ricotta Cannelloni

Toasted Pinenuts, Tarragon

*All Served With a selection of seasonal vegetables*

## PUDDINGS

### Warm Chocolate Fudge Brownie

Vanilla Bean Ice Cream

### Mango & Vanilla Cheesecake

Passionfruit & Banana Sorbet

### Apple and Pear Tart Tatin

Gorgonzola Ice Cream

### Dark Chocolate Mousse

HoneyComb, Yogurt Sorbet, Cocoa Nibs

### Traditional Sticky Toffee Pudding

Vanilla Ice Cream, Toffee Sauce

### Lemon Meringue

Basil sorbet, Passion fruit coulis

### Wroxton Cheese Board

Homemade Chutney, Grapes, Biscuits

### Black Forest Choux Bun

Chocolate ice cream, Chantilly Cream, Griottine Cherry, Morello Cherry Gel

*Menus include coffee and homemade fudge*

## OPTIONAL COURSES

Served between starter and main course:  
Your choice of Soup - £3.75

Served between dessert and coffee:  
Sorbet - £3.75

A cheese platter for the table:  
£39.00 (Based on 10 guests)

*We can cater separately or adapt our menus for vegetarians, vegans, 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 in the Wroxton Room and a minimum of 40 is required for the Broughton Room. Deposit required to secure booking. Please refer to the Terms & Conditions.*