



# Private Lunch Menu 2020

£26.95 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

### Ham Hock Roulade

Piccalilli dressing, pickled vegetables

### Prawn Cocktail

Marie rose sauce, baby gem lettuce, lemon wedge

### Confit Duck Rillettes

Pickled shallots, crisp bread

### Roasted Chicken Terrine

Coronation mayonnaise, toasted almonds, Pickled mushroom

### Cauliflower Risotto

Pickled walnuts, blue cheese

### Cerney Ash Goat's Cheese Mousse

Beetroot Carpaccio, pickled beets, Caramelised Walnuts

### Smooth Chicken Liver Parfait

Red Onion Marmalade, Toasted Brioche

## 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

### Sea Bass

Bombay Potatoes, Coriander Salsa Verde

### Supreme of Rainbow Trout

Dill Crushed New Potatoes, Chive and Tomato Butter Sauce

### Slow Cooked Beef Featherblade

Truffle Mash, Mushroom Sauce

### 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

### Confit Shoulder Of Lamb

Spring Onion Mash, Rosemary Gravy

### Heritage Tomato Tart

Black Olive, Parmesan, Pesto, Mixed Leaves

*All Served With a selection of seasonal vegetables*

## PUDDINGS

### Bread & Butter Pudding

Vanilla custard

### Strawberry & Vanilla Cheesecake

Strawberry Sorbet, Strawberry & Basil Compote

### Lemon Posset

Rasperry Coulis, Shortbread biscuit

### Dark Chocolate Mousse

HoneyComb, Yogurt Sorbet, Cocoa Nibs

### Traditional Sticky Toffee Pudding

Vanilla Ice Cream, Toffee Sauce

### Tiramisu

Chocolate Sorbet, Chocolate Sauce

### Wroxton Cheese Board

Homemade Chutney, Grapes, Biscuits

### Banoffee Pie Choux Bun

Caramelised Banana ice cream, Chantilly Cream

*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.*