



Private Lunch Menu 2018

£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 3 starters, 3 main courses, plus a vegetarian option, and 3 desserts to offer your guests. A pre-order being required by the hotel 7 days prior to your event.

STARTERS

Ham Hock Roulade

piccalli dressing, pickled vegetables

Gin cured Salmon

fennel dill salad, sweet mustard dressing

Prawn Cocktail

marie rose sauce, babygem

Mushroom Pannacotta

tarragon mayonnaise, horseradish crumb

Crab & Crayfish Salad

pink grapefruit, soya dressing

Confit Duck Rillettes

pickled shallots, crispy bread

Chicken & Mushroom Terrine

shallot puree, watercress salad

Cauliflower Risotto

pickled walnuts, blue cheese

SOUPS

Spiced Roasted Butternut Squash

Leek & Potato

Pea & Ham

Carrot & Orange

Roasted Tomato & Balsamic

White Onion & Parmesan

MAINS

Medallions of Pork

crisp crackling, pear compote, creamed mash, cider sauce

Speckled Hen Beer Chicken

dauphinoise Potatoes, tarragon jus

Lamb Rump

rosemary potatoes, red wine jus

Slow cooked Guinness Beef

truffle mash, mushroom sauce

Sea Bass

Bombay potatoes, gremolata dressing

Supreme of Rainbow Trout

dill crushed new potatoes, salsa verde sauce

Sliced Roast Turkey

Chipolata, cranberry & chestnut stuffing

Roast Sirloin of Beef

Yorkshire pudding, roast potatoes
(£3.00 supplement)

Sweet Potato, Apricot & Butternut Squash Parcel

coriander crème fraiche

Roasted seasonal Vegetables with Quinoa

tomato and red pepper salsa

Selection of Seasonal Vegetables

PUDDINGS

Vanilla & Raspberry Roly Poly

custard

Coffee Tiramisu

chocolate sauce

Traditional Sticky Toffee Pudding

vanilla ice-cream

Strawberry & Vanilla Cheesecake

citrus sorbet

Chocolate Mousse

praline crisp, fruit compote

Lemon Posset

honeycomb, meringue

Profiteroles

caramel crème patisserie, duo of chocolate sauce

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 - £3.90 per person.

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 in the Wroxton Room and a minimum of 40 is required for the Broughton Room.

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.