



## *Personal Family Functions at Harrowden Hall*

2019

*Please inform us if any member of your party has any  
allergies*

*On behalf of Harrowden Hall we would like to offer our condolences for your loss.*

*We will work with you to ensure that we create a wake that is individual to your loved one.*

*The Hall which dates back to the early 15<sup>th</sup> century is set within 160 acres of beautiful rolling parkland in the heart of rural Northamptonshire making it a central location for anyone attending from across the country. The immaculate grounds provide a tranquil setting for relaxation and reflection.*

*Your designated co-ordinator is Isabel Taylor, Isabel is based at the Hall and can be contacted on 01933 677234 ext. 3'. Outside of these hours Isabel can be contacted via email on:- [weddings@wellingboroughgolfclub.com](mailto:weddings@wellingboroughgolfclub.com)*

## **Benefits of using Harrowden Hall**

- Free on-site parking
- Disabled access to all parts of the Hall
- Light airy well-ventilated rooms
- Our friendly and approachable catering team are able to offer refreshments tailored to your needs throughout your visit, all at competitive prices, please see food and refreshment section
- Support provided by our designated facilitator from your initial inquiry through to the day of your function

## **Facilities**

Our rooms benefit from higher levels of elegance and comfort.

The rooms are all located within the main house and a lift is available, if required, to the first floor.

Each room has natural daylight, with large windows overlooking either the well-maintained gardens or course.

The lounge area (refurbished in 2013) opens onto a large terrace that enjoys views over both the gardens and course.

## **Room Options**

We are able to offer rooms of varying sizes to meet your needs and the amount of privacy that you would like.

We charge a facility fee of £100

## **Refreshment**

All of our fair-trade coffee, using freshly ground beans, is freshly ground for each service.

Drinks packages are as detailed below

Tea and Coffee (M)

£1.50 a cup

Alcoholic beverages

- Our house wines are excellent and are competitively priced (SULPH, E)
- The 2 main bars can be opened for guests to purchase a drinks or we can organise an account for you

## **Menus**

We are able to offer menus to suit all tastes and budgets and we also cater for special diets

### **Basic Buffet (£9.95 per Person)**

Assorted Bridge rolls (including vegetarian options) (G, M, F, E, C)

Tortilla Chips served with Salsa and Sour Cream and Chive Dip (G, M)

Southern Style Chicken Goujons (MUST, G, E)

Mini Sausage and Chutney Turnovers (G, M, SULPH)

Little Italian Pizzas (G, M)

**Finger Buffet A (£13.50 Per Person)**

Assorted Sandwiches (G, M, E, F, C)

Mini Sausage and Chutney Turnovers (G, M, SULPH)

Warm Little Italian Vegetarian Pizzas (G, M)

Assorted Puff Pastry Crostini (G, F, E, M)

Southern Style Chicken Goujons with Wholegrain Mustard Dip (MUST, G, E)

Tortilla Chips & Salsa (G)

Cut Fresh Fruit salad

**Finger Buffet B (£15.25 Per Person)**

Assorted Filled Bridge Rolls (G, M, E, F, C)

Honey & Soy and Sesame Seed Glazed Cocktail Sausages (S, SES, G)

Warm Savoury Vegetarian Tartlets (G, M, E)

Mini Melton Mowbray Pork Pies (G, E, M)

Filo Wrapped King Prawns with Sweet Chilli Dipping Sauce (C, G, SULPH, M)

Smoked Salmon & Cream Cheese Bagels (G, M, F)

Chicken Tikka Skewers (S, SES, CEL)

Cut Fresh Fruit

**Finger Buffet C (£17.25 Per Person)**

Assorted Filled Bridge Rolls (G, M, E, F, C)

Coronation Chicken Poppadom's (G, M, E, SULPH)

Warm Tomato, Red Pepper and Feta Tart (G, M, E)

Smoked Salmon Blinis with Dill and Feta (G, M, F)

Crispy Duck Mini Spring Rolls (G, S, SES, CEL)

Oriental Crab Claws with Chilli and Mango (C, E, CEL, MUST, G, SULPH)

Little Chicken Satay (P, S, SES, CEL)

Crudities & Dips (G, M, CEL)

Fresh Fruit Kebabs

**Finger Buffet D (£18.50 Per Person)**

Chicken Satay Skewers (P, S, SES, CEL)

Thai King Prawn Twisters (C, G, SULPH)

Smoked Salmon, Dill and Cream Cheese Bagels (F, G, M)

Sausage and Chutney Turnovers (G, E, SULPH, M)

Little Baked Steak and Ale Pies (G, E, M)

Tomato, Feta and Red Pepper Tarts (G, M, E)

Oriental Crispy Hoisin Duck Wraps (G, S, SES, CEL)

Caramelised Red Onion and Parmesan Crostini (G, M)

Glazed Slow Cooked Local Pork Cubes (**MUST, SES, CEL, S, SULPH**)

Individual Mini Assorted Pizzas (**G, M**)

Soy, Honey and Sesame Seed Dressed Butchers Choice Chipolatas (**G, SES, S**)

Mini Mexican Chilli Beef Tacos (**G, CEL, MUST**)

*(Please select nine from twelve)*

### **FORK BUFFETS (£25.75 per person)**

Our catering team are happy to adapt any of these menus and offer bespoke menus to meet your requirements and budget.

*(Please select 3 hot dishes)*

Smoked Paprika Beef Stroganoff with Braised Rice (**M, MUST, SULPH**)

Traditional Lamb Shepherd's Pie with Rosemary Mash (**M, CEL**)

Fresh Free Range Chicken Cajun Spiced Escalope (**G, M, CEL, MUST**)

Mozzarella, Sun blush Tomato and Basil Ravioli (**G, M, E**)

Mini Baked Jacket Potatoes with Sour Cream and Chives (**M**)

Rocket and Parmesan Salad (***Please select six from ten salads***)

Tomato, Red Onion and Basil Salad

Marinated Cumber and Dill Salad

Traditional Coleslaw Salad (**E**)

Mediterranean Pasta Salad (G)

Jewelled Cous Cous Salad (G)

Waldorf salad (N, E, CEL, SULP)

Baby Mixed Leaf Salad

Indian Rice, Sultana, Almond and Coriander Salad (N, SULP, E, CEL, MUST)

New Potato, Spring Onion and Chive Salad (E)

**Individual Dessert** (Please select two from four)

Tiramisu Martini (M, E, G)

Eton Mess Martini (M, E)

French Vanilla Crème Brulee (M, E)

Classic Pot Au Chocolate (M, E)

**Allergens code (shown with dishes that contain them)**

**G** – cereals containing gluten, spelt, Rye and Khorsean wheat, **C** – crustacians, crab, prawns etc, **E** – Eggs, **F** – Fish, **P** – Peanuts, **S** - Soy beans and soy, **M**- Milk inc lactose, **N** – All Nuts, almonds, hazlenuts, walnuts, pecan, cashew, brazil, pistachio, macadamia, **CEL** – Celery inc celeriac, **MUS** – Mustard, **SES** – Sesame, **SULPH** – Sulphur Dioxides if added and above 10mg/kg or 10mg/litre used in dried fruits, **MOL** – Moluscs, mussels, oysters, whelks, oyster, snail and squid, **LUP** - Lupin inc lupin seeds and flour, found in bread, pastries and pasta

For any further assistance please contact Isabel Taylor Functions co ordinator on 01933 677234 ext. 3 or

weddings@wellingboroughgolfclub.com