

**4 COURSE
BANQUET MENU A
£59.95**

Baked Scallops
Garlic & parsley butter, crispy pancetta, fresh bread

Mozzarella & Vine Tomato Bruschetta
Served with mixed leaves and balsamic dressing

Foie Gras
Duck liver pâté, watercress, cherry tomatoes,
plum & chilli chutney, fresh bread

Fillet of Beef Wellington
Honey roasted baby vegetables, fondant potatoes,
red wine jus

Oven Roasted Chicken Supreme
Roasted potatoes and seasonal vegetables
with choice of sauce:
Wild mushroom & tarragon, Blue cheese cream,
White wine, Garlic & parsley cream, Tomato & basil

Roast Rack of Lamb
Honey roasted baby vegetables, fondant potatoes,
red wine jus

Pan Roasted Salmon Fillet
With sautéed potatoes, cherry tomatoes & fresh samphire
finished with garlic & chilli caper butter

Mushroom, Stilton & Spinach Wellington
With sautéed potatoes and freshly made
tomato & basil sauce

Trio of Chocolate Truffle
With vanilla ice cream

Apple & Cherry Crumble
With crème anglaise

Crème brûlée of your choice (GF)

Coffee & Chocolates

**4 COURSE
BANQUET MENU B
£44.95**

Brixworth Pâté with Cranberry Compote
Accompanied with fresh bread

Fresh Melon & Parma Ham
Finished with English blossom honey and figs

Scottish Smoked Salmon & Crab Terrine
With avocado salad, lemon vinaigrette,
fresh bread

Oven Roasted Chicken Supreme
Roasted potatoes and seasonal vegetables
with choice of sauce:

Wild mushroom & tarragon, Blue cheese cream,
White wine, Garlic & parsley cream, Tomato & basil

Pan Roasted Salmon Fillet
With sautéed potatoes, cherry tomatoes & fresh samphire
finished with garlic & chilli caper butter

Belly of Pork
Dauphinoise potatoes, curly kale, black pudding,
apple fritter with a choice of red wine jus or cider sauce

Mushroom, Stilton & Spinach Wellington
With sautéed potatoes and freshly made
tomato & basil sauce

Peach Bellini Cheesecake (GF)
With crème anglaise

Tiramisu
With strawberry & Baileys

Trio of Chocolate Truffle
With vanilla ice cream

Coffee & Amaretti biscuits



the perfect place for...

Wedding Receptions • Afternoon Tea • Baby Showers • Birthday Parties • Funeral Gatherings
Business Meetings or Conferences • Christenings • Bar Mitzvahs • Retirement Parties



The Brampton Halt Marquee offers a complete package with a lined marquee, dedicated staff, private garden area, iPod and microphone facilities, linen, crockery, cutlery, heating if needed and gazebos.

With years of event planning experience from intimate dinners, vintage weddings to exuberant corporate parties, the Brampton Halt Marquee offers a beautiful and flexible venue, a choice of delicious food and drink options and experienced staff to help make your event as individual as you.



Brampton Halt
Pitsford Road
Northampton NN6 8BA
T: 01604 842676

E: bramptonhaltevents@mcanuspub.co.uk www.thebramptonhalt.co.uk

HOG & LAMB ROAST

Our Whole Hog and Lamb Roasting Service creates a great centre piece for your day that will wow your guests. Locally sourced pork and lamb never fails to satisfy even the biggest of appetites.

The main attraction will be carved by a fully trained tender and served piping hot. You can also choose a sweet dessert from our buffet menu to really spoil your guests.

Our locally sourced Pig Roast typically feeds 80 to 100 people depending on appetite. To accompany the delicious pork, we provide freshly baked bread rolls, apple sauce, sage & onion stuffing, roasted garlic & sea salt new potatoes and two salads of your choice.
Half Pig Roast £700 **Whole Pig Roast** £1250

British Lamb Roast typically feeding up to 60 people and are ideal for those smaller gatherings. Studded with garlic & rosemary and served with authentic Italian ciabatta, redcurrant jelly or mint sauce. This option is also served with hot minted new potatoes and your choice of two salads.
Lamb Roast £800

Suckling Pig Roast. Ideal for a smaller gathering or order more than one if you wish to experience the delicate flavours and tender meat of the suckling pig. Each serves 20 people. Served with roasted garlic & sea salt new potatoes, fresh baked rolls from our local bakers and two salads of your choice.
Suckling Pig Roast £450

Extra goodness
Roasted Mediterranean vegetables with olive oil & thyme, buttered corn on the cob, chilli & honey roasted sweet potatoes £1.75 per person

EXTRA SAUSAGES Add Butcher's Sausages to your Hog or Lamb Roast £1.75 each

BBQ'S

Each BBQ will be cooked to your requirements

All served with garlic & rosemary roasted new potatoes, brioche rolls and a choice of salad:

Greek salad Pesto & roasted vegetable pasta salad Homemade coleslaw

BBQ OPTION A £23.95

Rump Steak, Salmon Parcels,
Piri Piri Spiced Chicken Breast and Lamb Chop

BBQ OPTION B £20.95

Piri Piri Spiced Chicken Breast, Pork & Chive Sausages,
Lamb Chop and Gammon Steak

BBQ OPTION C £16.95

Pork & Chive Sausages, Piri Piri Spiced Chicken Breast,
Steak Burger, Gammon Steak

BBQ OPTION D £18.95

Surf & Turf - 5oz Rump Steak, Salmon Fillet with
parsley or garlic & chilli butter

VEGETARIAN BBQ £13.95

or add as an extra to your BBQ for £4 per person
Field mushrooms filled with spinach, garlic and feta cheese,
Roasted peppers stuffed with quinoa and wild mushrooms,
Corn sausages, Vegetable & halloumi skewers

ADDITIONAL ITEMS £4 per person

Salmon Parcels with dill • Gammon Steak • Sardines • Lamb Chop • Chinese or BBQ Pork Ribs

Additional sausages to add to your BBQ £1.75 per sausage

FINGER BUFFET

Seven items £13.95 per person
Five items £10.95 per person
Additional items are £2 per item

Create your own buffet from the following selection

Assorted Fresh Sandwiches
Meat and Vegetarian Samosas
Vegetable Spring Rolls • Sausage Rolls • Pork Ribs
Onion Bhajis • Pizza Slices • Quiche Slices
Garlic Dough Balls • Traditional Pork Pie • Fish Goujons
Chicken Satay • Turkey & Ham
Gala Pie • Greek Salad • Caesar Salad
Chicken Drumsticks (Plain/Cajun/Tandoori)

Add a large bowl of Chips £15

Add a large bowl of Sweet Potato Fries £18

PLATTERS

Mezze

Chorizo, Olives, Pitta, Hummus, Feta,
Parma Ham, Salami £30 for eight people

Fish Board

Whitebait, Smoked Salmon, Prawn Cocktail,
King Prawns, fresh bread, tartare sauce
£40 for eight people

Cheese and Biscuits

Celery, Grapes, Homemade Onion Chutney
£40 for eight people

Large Homemade Pizzas

Margarita, Italian, Hawaiian, Spicy Veg,
Meaty, Florentine, Four Cheese £9.95 each

EVENING BUFFET

Ideal for evening guests

Burgers, hot dogs, pizza, skinny fries
£9.95 per person

Vegetarian available

DESSERTS

Buffet

Choice of three desserts £5.95 per person
or one dessert £5.00 per person

Fresh Fruit Salad • Chocolate Profiteroles
Salted Caramel Brownie
Peach Bellini Cheesecake (GF) • Lemon Tart
Banoffee Pie • Red Velvet Cheesecake

Kids individual Ice Cream £3

AFTERNOON TEAS

Ideal for Christening, Baby Showers
& Retirement Parties
for 30 or more people

Tea & Cakes

Selection of Teas & Cakes
£6.95 per person

Full Afternoon Tea

Selection of Finger Sandwiches
Tuna & Cucumber, Ham, Cheese & Chutney
Duck Egg & Watercress, Roast Chicken & Pepper

Selection of Cakes
including Scones, Victoria Sponge, Carrot Cake
and unlimited tea & coffee £12.95 per person

DRINKS

Feel free to use this as a guide but your options are unlimited. Drinks is our business and we can cater to all requirements.

So if you want to offer a classic cocktail bar with a made to order service - we can do it.

If you'd prefer a selection of fine wines chilling in the fridge served by knowledgeable staff - we can do it.

Or if you want party cocktails served with cherries and umbrellas we've got that covered too.

Wine Bottle from £18.95 **Prosecco** Bottle from £25.95

Champagne Bottle from £45.95

Sparkling grape juice for non-alcoholic toast £9.95

Cocktail Jugs serves 4 - 5 people £15.95

Pimms • Sex on the beach • Sangria • Woo Woo

Mocktail Jugs serves 4 - 5 people £9.95

Barrel of Heineken 35 pints £135

Cask Ale of your choice 72 pints £235

Chilled Cider 35 pints £135

CORKAGE

There is a charge of £10.00 for still wine, £15.00 for sparkling wine and £20.00 for Champagne (per 75cl bottle) should you wish to supply your own.

DEPOSIT

£400 is taken to reserve a date. This is non refundable.

MARQUEE HIRE COST

Prices vary depending on day and length of hire. Please discuss with our events team.

All prices quoted are for 2018

(GF) Gluten Free