



the perfect place for...

- Wedding Receptions • Afternoon Tea
- Baby Showers • Birthday Parties
- Business Meetings or Conferences
- Christenings • Funeral Gatherings
- 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.



Hog Roasts

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 £600 Whole Pig Roast £1100

Our lambs are simply the best, typically feeding up to 40 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. £650

Extra special suckling pig. This beautifully tender piggy is slow roasted to perfection. 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 your choice of two salads. £450

Extra goodness

Roasted Mediterranean vegetables with olive oil & thyme, buttered corn on the cob, chilli & honey roasted sweet potatoes. £1.50 per person



BBQ'S

Each BBQ will be cooked to your requirements

All BBQs will be served with garlic & rosemary roasted new potatoes...

...and you decide the rest.

Choose one bread:

Brioche buns, floured baps or authentic Italian ciabatta

Choose three sides:

Buttered corn on the cob

Greek salad

Pesto & roasted vegetable pasta salad

Homemade coleslaw

Minted rice & cucumber

Quinoa & roasted pepper

New potato salad with red onion & chives

Caesar salad

Mixed green salad

POSH SAUSAGES

Switch for 30p extra per person
Add an additional sausage £1.50

Pork & chive, Lamb mint & rosemary,
Beef & Guinness, Spicy pork or
German bratwurst

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 BBQ Pork Steak

BBQ OPTION C £16.95

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

BBQ OPTION D £18.95

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

BBQ OPTION E £10.95

Sausage BBQ - Choose three types of sausages

VEGETARIAN BBQ

Choose one as a main course £12.95

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,
Vegetarian bean burger in a brioche bun,
Vegetable & halloumi skewers

ADDITIONAL ITEMS £3 per person

Salmon Parcels with dill • Pork Chop
Sardines • Lamb Chop • Chinese or BBQ Pork Ribs
Additional sausages to add to your BBQ
£1.50 per sausage



HOT BUFFET

Ideal for cooler days or for a conference lunch

One choice £9.95 Two choices £11.95

Thai Green Chicken Curry with rice
Freshly made Chicken Curry with pilaf rice
Homemade Beef Lasagne with crisp salad
Brampton's Beef Chilli Con Carne with sour cream and rice

All available as veggie options

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 & Wraps

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 • Chicken, Pork & Apricot topped pie

Game & Pork Pie • Greek Salad, Caesar Salad

Chicken Drumsticks (Plain/Cajun/Tandoori)

Add a large bowl of Chunky Chips £15

Add a large bowl of Sweet Potato Fries £18

PLATTERS

Mezze

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

Spicy Wings Platter

Aioli, Celery, Carrott Sticks, Blue Cheese Dip
£30 for eight people

Mixed Board

Homemade Pizza, Onion Rings, Spicy Wings and
freshly made Nachos £32 for eight people

Large Homemade Pizzas

Margarita, Italian, Hawaiian, Spicy Veggie,
Meaty, Florentine, Four Cheese £15 each

BRITISH CLASSIC MAINS per person

Looking for something more traditional?

Why not try one of our classics:

Sausage & Mash

Choose your sausages from our range of
locally sourced sausages with lashings of gravy and
seasonal vegetables £11.95

Traditional Roasts

Choice of Turkey, Beef, Lamb or Pork
Single £13.95 Trio £15.95

Hand Raised Pies

Chicken, Gammon & Leek Pie • Steak & Stilton
Venison Rabbit & Bacon • Roasted Root Vegetable
Spinach, Red Pepper & Feta £13.95

Served with bowls of cauliflower & broccoli cheese,
roasted potatoes and seasonal vegetables

AFTERNOON TEAS

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

Tea & Cakes

Selection of Teas & Cakes
£6.95 per person

Selection of Macaroons

Ideal as a party nibble or for evening
wedding buffet 72 Macaroons £60

Full Afternoon Tea

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

DESSERTS

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

Fresh Fruit Salad • Chocolate Truffle GF
Chocolate Profiterole Smash • Chocolate brownie GF
Salted Caramel & Vanilla Cheese Cake • Lemon Tart
Banoffee Pie • White Chocolate & Raspberry Cheesecake
Kids individual Ice Cream £3

Just a taste?

Something small and light to finish your meal,
Homemade crème brûlée or Tiramisu £3.50 per person

GF Gluten Free

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 funky cocktails served with cherries and
umbrellas we've got that covered too.

Wine from £17.95 Bottle

Prosecco from £25.95 Bottle

Champagne from £45.95 Bottle

Sparkling grape juice for non-alcoholic toast £9.95

Jugs serves 4 - 5 people £15.95

Pimms • Sex on the beach • Sangria • Woo Woo

Barrel of Heineken 35 pints £130

Cask Ale of your choice 72 pints £220

Chilled Cider 35 pints £130

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 2017

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