















PERFECT FOR

CONFERENCES • CHRISTMAS PARTIES WORK EVENTS • BIRTHDAY PARTIES WEDDING RECEPTIONS • AFTERNOON TEA BABY SHOWERS • CHRISTENINGS FUNERAL GATHERINGS • BUSINESS MEETINGS RETIREMENT PARTIES • PRIVATE DINING

BRAMPTON HALT COUNTRY PUB & RESTAURANT















The marquee can accommodate up to 70 people for a sit-down meal or up to 120 for a buffet, barbeque or hog roast. The hire costs include a team of dedicated staff, chairs, tables, cake table, background music and your own private garden seating area. We also have the facilities to help with entertainment and music requirements.



VENUE DETAILS











YES



YES



PRIVATE BAR **YES**



CLUSTER 70





U SHAPE



56



BOARDROOM **30**

BOOK THE MARQUEE TODAY!

20

If there is anything you wish to add to your event or if you want a completely bespoke experience, then get in touch with our team on **01604 842676** or via email **bramptonhaltevents@mcmanuspub.co.uk** and they will be happy to discuss your exact needs and offer you a customised package.









EVENTS & PRIVATE DINING HERE AT THE BRAMPTON HALT



Our party venue is located in the countryside of Northamptonshire, offering views across the lake, meaning your guests can take in the stunning scenery, whilst enjoying lavish food and excellent drinks.

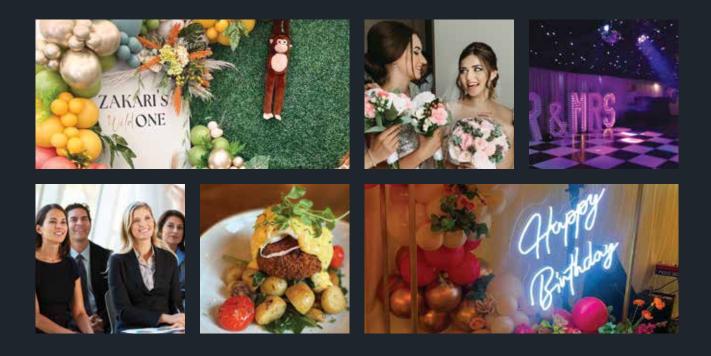
The Marquee at The Brampton Halt can accommodate up to 80 people for a sit-down meal or up to 120 for a buffet, barbeque or hog roast.

Exclusive Marquee, Private Bar and Private Garden hire for your event includes the below:

- Champagne Chiavari Chairs
- Round Tables
- Tablecloths
- Internal Fairy Lights
- External Garden Lighting
- Internal Speaker System
 for background music
- Microphone & PA system available to hire
- All Service and Bar Staff plus a Manager to run ensure the event runs smoothly
- Dance Floor (hire charge applicable)
- Private Bar

Hire The Marquee from £50 per hour and enquire about the minimum spends by speaking to our events team.

Call 01604 842676 or email bramptonhaltevents@mcmanuspub.co.uk





HOG ROAST MENU

To accompany the delicious pork we provide the following:

- New potatoes
- Stuffing
- Mixed Green Salad
- Coleslaw
- Apple Sauce
- Crackling
- Bread Rolls

£19.95 per person (Minimum numbers of 50)

BBQ MENU

Each BBQ will be cooked to your requirements and will be accompanied by the following:

- Corn on the Cobs
- Coleslaw
- Potato Salad
- Salad Station

Choice from below:

- Sausages
- Beef Burger
- Chicken Burger

If you require a vegetarian or vegan option, please let us know!

1 choice per person £16.50 2 choice per person £21 3 choices per person £25

CANAPÉ MENU

- Korean Pork Belly Bites
- Chicken Liver Pate
- Smoked Salmon
- Mini Sausage Rolls
- Pea Spinach Ricotta Arancini
- Tomato Bruschetta
- Vegan Sausages

4 for £9.95 6 for £15.95 Additional items at £3.00

BUFFET MENU

Choose from below:

- BBQ chicken drumsticks
- Spicy chicken wings
- Pork belly bites
- Bread & olives (VG)
- Mac & cheese bites (V)
- Mediterranean vegetable & feta tart (v)
- Loaded Cajun Nachos (V)
- Pigs in blankets
- Fried whitebait & tartare
- Breaded halloumi Fries (V)
- Sausage rolls
- Chicken goujons
- Onion bhajis & samosa selection (v)
- Fish bites
- Selection of sandwiches

All of our buffets are served with salt and pepper skin on fries, mixed salad & coleslaw.

- 3 items for £15 5 items for £18
- 7 items for £21
- Additional items £3.00pp

DESSERT MENU

- Chocolate Brownie
- Jude's ice cream cup
- £4.50 each/person

SUNDAY ROAST BUFFET MENU

- Roast chicken
- Roast gammon
- Roast beef
- Roast pork
- Roast lamb
- Nut roast (VG)
- All served with:
- Roast root vegetables
- Cauliflower cheese
- Pigs in blankets
- Stuffing balls
- Mixed seasonal greens
- Roast potatoes Gravy & sauces
- Choice of 2 meats £22pp

Choice of 3 meats £25pp

Please get in touch if you would like to discuss any allergies or dietary requirements.

All prices include VAT and menus are sample menus and subject to availability. Bespoke menus can be costed on request. (V) Vegitarian. (VG) Vegan.



TWO COURSE £31pp

THREE COURSE £37pp

Banquet Menu for 40+ people. For bookings under 40 people please ask for further details. All dietary requirements can be catered for individually.

STARTERS

Brixworth Pate Caramelised red onion chutney, bread, dressed salad

> Salmon & Pea Fishcakes Hollandaise, salad

Heritage Tomato Salad Basil, mozzarella, rocket (V)

MAINS

Choice of Roasted Meats

Served with either traditional roast dinner trimmings or accompanied with dauphinoise potatoes, maple glazed carrots, charred baby gem & red wine jus

Roast Chicken

Honey & Mustard Roast Gammon

Rump of Beef Vegan Roast Option (VGA)

Slow Roasted Pork Collar Creamed leeks, buttered mashed potatoes, crackling

Short Rib of Beef

Loaded potatoes, summer slaw

Vegetable Lasagne Garlic bread, salad (VG)

Fish Pie

Salmon, hake, smoked haddock, prawns, topped with potato and served with a herb salad

DESSERTS

Cheesecake Berries

Lemon Tarte Crème fraiche Fruit Crumble Fresh cream

Treacle Tart Clotted cream

Please get in touch if you would like to discuss any allergies or dietary requirements.

(GFA) Gluten free alternative. (VGA) Vegan alternative. (GF) Gluten free Food allergy notice; if you have a food allergy or a special dietary requirement please inform a member of our staff before you place your order.

































THE MARQUEE

The Brampton Halt, Pitsford Road, Chapel Brampton, Northampton, NN6 8BA Tel: 01604 842676 • Email: bramptonhalt@mcmanuspub.co.uk

THEBRAMPTONHALT.CO.UK

