

## Wedding and Banqueting Selector 2010

### Starters

Smoked mackerel mousse with melba toast and leaves	£5.50
Ham hock and potato terrine	£5.50
Seasonal melon rose with pineapple and fruits	£4.95
Smoked haddock and potato soup	£6.00
French onion soup with goats cheese crouton	£4.00
Salad of Mediterranean vegetables with olive tapenade	£5.00
Marinated salmon with parmesan shavings and red onion marmalade	£7.00
Roast plum tomato tart with pesto dressing and herb salad	£5.00
Prawn and crayfish platter with tomato mayonnaise	£8.00
Mozzarella cheese, tomato and pesto salad	£6.00

Why not enhance your event with either a sorbet or intermediate course?

### Sorbets

Sharp lemon Sorbet	£4.00
Lime Sorbet	£4.00
Champagne Sorbet	£5.00

### Intermediates

Goats cheese tart with red pepper dressing	£6.50
Fillet of lemon sole with hollandaise sauce	£7.50
Dartois of salmon and sole	£8.00

## **Main courses**

Roast leg of lamb with red onion marmalade sweetened sauce	£14.00
Supreme of chicken wrapped in smoked bacon with red wine sauce	£13.00
Roast sirloin of beef with Yorkshire pudding	£20.00
Roast fillet of sea bass with crushed new potatoes	£17.00
Roast turkey with seasoning, chipolata and cranberry sauce	£16.00
Pot roasted baby chicken with button onions and mushrooms with baby potatoes	£15.00
Supreme and Confit leg of guinea fowl with spinach fritter and onion potato cake	£16.00
Herb crusted salmon fillet with a tomato dressing	£16.00
Roast loin of pork with apple fritters	£16.00

## **Vegetarian alternative Main course**

Goats cheese and tomato tart with young leaves with chive butter sauce and tempura peppers	£15.00
Risotto of Mediterranean vegetables with red pepper coulis	£15.50
Red onion baked with garlic and baked with puff pastry	£15.00

## Desserts

Banana caramel tart with vanilla ice cream and chocolate sauce	£6.00
Plum and almond tart with vanilla sauce	£6.50
Bread and butter pudding with ice cream and vanilla sauce	£9.00
Lemon tart with raspberry juices	£8.00
Fresh fruit pavlova with Chantilly cream	£7.00
Profiteroles with chocolate sauce	£6.00
Apple pie with vanilla sauce	£6.00
Sticky toffee pudding with caramel sauce	£6.00
Selection of cheeses with fruits and biscuits	£9.00
Platter of cheese, fruits and biscuits (per table of 8)	£60.00
Coffee or tea	£2.00
Coffee or tea with chocolates	£3.00
Coffee or tea with petit fours	£5.00

## **Wedding Evening Reception Foods**

### **OPTION ONE - £16.00 PER PERSON**

Oriental "dumplings" with sweet chilli dip and Tempura vegetables  
*(Will be passed amongst your guests)*

#### ***Then***

Please choose three of the hot dishes which will be placed on a buffet for your guests:

Chicken, leek and stilton pie with creamed potatoes

Baked Salmon with a parsley crust and soft noodles

Braised beef with fondant potatoes

Mushroom ravioli with crème fraiche dressing

Vegetable lasagne

Chilli con carne and rice

Jacket potatoes and various toppings

Cheese glazed lasagne

Creamy Thai chicken with sticky rice

Sweet and sour pork, with caramelised pineapple and rice

Chinese vegetable stir fry

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### **OPTION TWO - £12.95 PER PERSON**

Display of home baked ham and beef with chutney  
Selection of quiches  
Freshly baked breads

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#### **SALADS**

Pasta, tuna and bean salad

Marinated vegetables with Couscous

Finest leaves dressed with grain mustard and honey

Roast tomato and thyme

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### **OPTION THREE - £9.95 PER PERSON**

Cheese platter with breads, chutney, fruit and biscuits

## **OPTION FOUR**

### **A selector of finger foods**

A minimum of 6 items must be selected, prices are per person

Open bridge rolls with various fillings	£2.50
Assorted closed sandwiches on brown and white bread	£2.75
Assorted pizza's	£2.70
Fish goujons with tartar sauce	£3.00
Chicken goujons with garlic dip	£3.00
Vegetable spring rolls	£2.50
Chicken and pepper kebabs	£3.50
Vegetable crudities with dips	£2.00
Crisp, nuts and pickles	£2.00
BBQ chicken wings	£3.50
Selection of quiches	£2.50
Indian style samosas	£2.50
Terrine of soup with rolls	£3.00
Garlic and herb baguettes	£1.75
Potato wedges and dips	£2.00
Fruit tartlets	£3.00
Selection of gateaux	£3.00

### **Extras**

#### **Bowls of salad (20 portions per bowl)**

Coleslaw	£15.00
Potato and chive	£12.00
Pasta	£10.00
Couscous	£10.00
Flasks of coffee (20 portions)	£25.00
Jugs of orange juice	£6.00

## **Suggested combination Menus from our Chef**

### **MENU ONE - £20.00 PER PERSON**

Cream of tomato and basil soup with croutons

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Supreme of chicken with mustard scented creamed potatoes Selection of vegetables

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Classic apple pie with semi whipped cream

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Coffee or tea

### **MENU TWO - £22.00 PER PERSON**

Melon and fruit platter with coulis

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Turkey escalope with tomato and shallot sauce Selection of vegetables

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Meringue nest with vanilla cream and soft fruits

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Coffee or tea

### **MENU THREE - £24.50 PER PERSON**

Chicken liver pate with melba toast and salad leaves

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Braised rib eye of beef with horseradish dumpling Selection of vegetables

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Vanilla cheesecake with strawberry coulis

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Coffee or tea with mints

## Tariff for Civil Ceremony Room Hire Charges

We will provide a complimentary pedestal arrangement of Fresh Flowers to match your colour scheme

| <b>Civil Ceremony Room Hire Charges</b> | <b>Max Number</b> | <b>Prices From</b> |
|-----------------------------------------|-------------------|--------------------|
| Westone or Terrace Room                 | 100               | £350.00            |
| Westone Restaurant                      | 80                | £400.00            |
| Sears Room                              | 30                | £200.00            |

Please note, the above prices do not include the Registrar fees, these need to be paid directly

To contact the Northampton Registrar please call on 01604 745390

The management reserves the right to change the tariff without prior notice

## Overnight Accommodation Rate

|                                    | One night | Two nights |
|------------------------------------|-----------|------------|
| Single room bed and breakfast      | £50       | £80        |
| Double/Twin Room Bed and breakfast | £60       | £90        |

Please note rates are subject to availability. Please check details with our Wedding Co-ordinator.

The management reserves the right to change the tariff without prior notice.

## Wedding Drinks

|                        |                 |
|------------------------|-----------------|
| Sparkling Wine         | £4.55 per glass |
| Bucks Fizz             | £4.25 per glass |
| House White / Red Wine | £2.65 per glass |
| Mulled Wine            | £3.25 per glass |
| Fruit Cup              | £2.95 per glass |
| Sherry                 | £1.85 per glass |
| Pimms                  | £2.35 per glass |

A non alcoholic drink will also be provided

### Suggested combinations from our Food and Beverage Manager

#### **OPTION A - £9.95 per person**

Choose one drink from each section

#### **On Arrival**

Bucks Fizz

Mulled Wine

Summer Punch

#### **With the Wedding Breakfast**

Willowood Chardonnay

A crisp dry wine with refreshing citrus fruit characters and a light buttery finish

Willowood Merlot

A deliciously rounded red with soft hints of ripe red berries and supple tannins

#### **Toast**

Sparkling Wine

**OPTION B - £12.95 per person**  
Choose one drink from each section

**On Arrival**

Sparkling Wine

Mulled Wine

Pimms Cocktail

**With the Wedding Breakfast**

Botter Pinot Grigio

An intensive straw colour with an ample lasting fruity bouquet. The palate is dry, soft and well balanced

Torreón de Parades Merlot

Coloured ruby red with dark violet hints, the wine has the aroma of ripe black fruit, cherry and mulberry. The palate is young, fruity, smooth and medium bodied

**Toast**

Chimere

A quality dry champagne with lemony biscuits flavour, fine bubbles and a touch of aging

**OPTION C - £13.95 per person**  
Choose one drink from each section

**On Arrival**

Sparkling Wine

Mulled Wine

Pimms Cocktail

**With the Wedding Breakfast**

Beronia Crianza

Aged for 5 months in new oak barrels, the wine has a delicious full ripe character, with aromas of chocolate and vanilla. On the palate, the wine is full and rounded with a powerful finish

Fernleaf Sauvignon Blanc

This wine has warm, supple peach and melon influences which complement ripe gooseberry characters

**Toast**

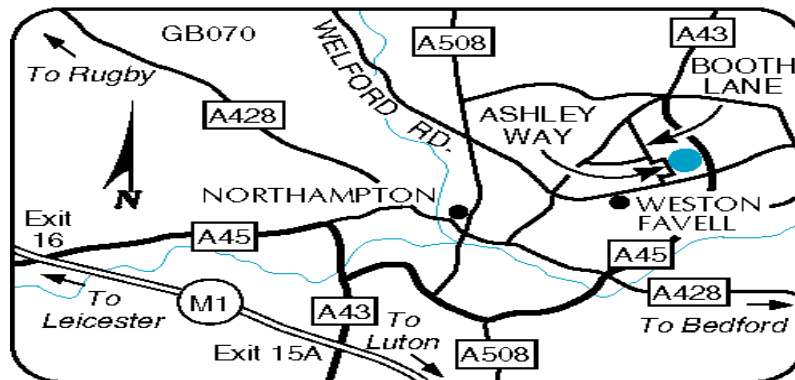
Chimere

A quality dry champagne with lemony biscuits flavour, fine bubbles and a touch of aging

## How to find us

### Directions:

- Exit junction 15 from M1 towards A508 for 2 miles. Following signs for Kettering/Wellingborough
- Remain on dual carriageway as it becomes A45 for 3 miles
- Take A43 for Kettering for ½ mile. Then exit A4500 for Town Centre/Earls Barton
- At traffic lights turn left onto A4500 for 100 yards
- Take first right at the sign Westone Manor Hotel Northampton into Fir Tree Walk
- At roundabout take 2<sup>nd</sup> exit
- Hotel located on left hand side approx 200 yards.



### How to contact us:

We will be delighted to discuss your event in further detail

The Westone Manor Hotel Northampton  
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Weston Favell  
Northampton  
NN3 3EA

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