



PRIVATE DINING MENUS 2020

STARTERS

- Celeriac & Parmesan Chowder served with Garlic Croutons (M,G,C)
Ham Hock Terrine served with Spiced Apple Puree & Fruit Chutney (S,C,G)
Smoked Mackerel Pate served with Caper Mayonnaise & Mixed Leaves (F,M,E,S)
Wild Mushrooms on a Garlic & Chive Bruschetta & Rocket Salad (G,M)
Plum Tomato, Mozzarella & Basil Bruschetta with a Balsamic Glaze and a Mixed Leaf Salad (SD,G)
Chicken Liver & Wild Mushroom Parfait with Spiced Fruit Chutney (M,SD)
Mini Yorkshire Pudding filled with Guinness Braised Beef Brisket & Red Wine Jus (G,S,M)
Cider Braised Pork Cheeks, Mini Fondant Potato & Cider Cream (SD,M,C,E,L)
Salmon & Prawn Crispy Fishcake with Mixed Leaf & Hollandaise Sauce (F,Cru,E,M)

All served with freshly baked bread rolls

MAIN COURSES

- Salmon Wellington served with Chive Mash and a Fennel & Watercress Sauce (G,M,C,S,P)
Crispy Porchetta (Stuffed & Rolled Pork Belly) served with Sage & Apricot Bubble and Squeak,
Apple Puree & Cider Cream (G,SD,M,E)
Guinness & Treacle Braised Beef Brisket, Yorkshire Pudding, Fondant Potato & Red Wine Jus (G,SD,M,E)
Slow Braised Lamb Shank, Chive Mash Potato and a Rosemary & Redcurrant Jus (SD,M)
Oven Roasted Chicken Breast stuffed with Chorizo & Sausage Stuffing,
wrapped in Parma Ham and served on a 5 Bean Cassoulet (SD,C)
Braised Leek & Pea Risotto finished with Parmesan & Truffle Oil (C,M)
(V) 5 Bean Chilli with Coriander Rice & Crispy Nachos (S,P,G)
Seasonal Fish, Herb Crushed New Potatoes & a Chive Hollandaise (F,E,M)

All served with seasonal vegetables

DESSERTS

- Sticky Toffee Pudding served with Guinness Butterscotch Sauce and Vanilla Bean Ice Cream (G,E,M,S)
Warm Double Chocolate Chip Brownie served with Salted Caramel Ice Cream (G,E,M)
Strawberry & White Chocolate Cheesecake served with Vanilla Ice Cream (G,E,M)
Classic Lemon Tart with Crème Fraiche & Raspberry Coulis (G,E,M)
Cheese & Biscuits with Spiced Fruit Chutney & Celery (G,M,SD,C)

Tea/Coffee with Mints

2 Courses - £22 or 3 Courses - £26

One selection per course

If you have any specific dietary requirements or have any allergies for the following: Gluten(G), Dairy(M), Nuts(N), Peanuts(PN), Egg(E), Fish(F), Soya(S), Celery(C), Lupin(L), Molluscs(Mol), Sesame Seeds(SS), Crustations(Cru), Sulphur Dioxide(SD) or Mustard(Mut), please advise at the time of booking and our Head Chef will gladly accommodate.

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