



HARROWDEN HALL

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Wedding Menus





HARROWDEN HALL

Information for the Happy Couple

We look forward to working with you to create your dream wedding day at Harrowden Hall, home of Wellingborough Golf Club!

WEDDING PLANNING

Our team will be on hand to help right from initial enquiry, through to your wedding day. Please do not hesitate to contact our wedding coordinator, Ann-Marie, with any questions, using the contact details below.

Most couples with have 3 organised meetings with us to discuss your wedding plans - an intial meeting to see how we can make our fabulous venue work for you, a meeting approximately 6 months before the wedding to update our notes and create a detailed timeline for the day, and a final meeting 6 weeks before to go through the finer details.

We understand that some couples may prefer more regular visits to give them peace of mind and we encourage them to visit the Hall by appointment as frequently as they feel comfortable. Please contact us to arrange your visits and we will be happy to get this booked in our diary.

On the day, you will be taken care of by our Clubhouse Manager, Head Chef, and their warm, friendly and professional team of staff. We will work our hardest to ensure your special day runs smoothly and as planned.

MENUS & ALLERGIES

We kindly ask that you choose a set menu with 2 choices for your guests to choose from (i.e. 2 starters, 2 mains, 2 desserts). Any allergies or specific dietary requirements can be catered for individually.

It is essential that we are notified of all allergies (including those unrelated to food) for guests attending to ensure the safety of all visitors to Harrowden Hall. We will ask for confirmation of all menu choices and allergies etc at your final planning meeting.

To help you decide which delicious dishes you would like to enjoy, it is possible to arrange a taster meal from the wedding breakfast menu for up to 6 people. Please contact us to find out more.

CLUBHOUSE DRESS CODE

As the home of the prestigious Wellingborough Golf Club, Harrowden Hall does have a dress code, which we ask our guests to follow: smart casual attire, jeans must be dark blue and smart, collared shirts, and no trainers. We do also kindly request that phones are not used for voice calls in the bar area.

CONTACT US

BY PHONE: 01933 677234 (EXTENSION 1) | EMAIL: OPENS@WELLINGBOROUGHGOLFCLUB.COM
FOLLOW US ON INSTAGRAM & FACEBOOK: @HARROWDENHALL / @WELLINGBOROUGHGOLFCLUB

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Wedding Breakfast

Please choose 2 starters, 2 mains, and 2 dessert options for your guests to choose from. Any allergies / specific diets can be catered for individually. Please email opens@wellingboroughgolfclub.com with any questions about allergens.

STARTER

Roll and butter included with 3-course menus G, B

Homemade Vine Roast Tomato and Red Pepper Soup with Garlic Infused Croutons G, CEL
Pan Fried Duck Breast with Oriental Salad & a Rich Plum Sauce G, Mus
Locally Sourced Smoked Salmon with a Citrus Dressing & Avocado Confit M
Brixworth Pate, Red Onion Chutney & Melba Toast G, M, CEL, SULPH
Caprese Salad with a Balsamic Glaze M, SULPH

MAIN

Roast Striploin of Beef with Homemade Yorkshire Pudding & Rich Gravy G, E, M
French Trim Chicken Breast with a Wild Mushroom Stuffing & a Creamy Garlic Sauce G, E, M
Herb Crusted Lamb Cutlets with Creamy Mashed Potato & Mint Gravy M
Salmon en Croute with Cream Cheese & Spinach and a Creamy Lemon & Dill Sauce M, G, E, F
Three Cheese & Leek Lattice Tart with a Creamy Garlic Sauce G, M, E

All served with Chef's selection of fresh potatoes and seasonal vegetables

Gluten free, vegan & children's options also available. Please contact us.

DESSERT

Biscoff Panna Cotta with Biscoff Biscuits & a White Chocolate Crunch E, M, G
Melting Chocolate Fondant with Very Vanilla Ice Cream and Raspberry Coulis G, M, E
Red Berry Eton Mess with Raspberry Sorbet M, E
Crème Brûlée with Blueberry and Mini Shortbread Biscuits G, M, E
New York Baked Vanilla Cheesecake served with Very Berry Ice Cream G, M, E
Homemade Caramel Apple Crumble Tart with Custard G, M, E

All menus followed by tea, coffee & clubhouse mints

2 COURSES	3 COURSES
£ 52. 50	£ 61. 50

ALLERGEN CODES: G - CEREALS CONTAINING GLUTEN, SPELT, RYE AND KHORSEAN WHEAT | C - CRUSTACEANS, CRAB, PRAWNS ETC. | E - EGGS | F - FISH | P - PEANUTS | S - SOY BEANS AND SOY | M - MILK, INCLUDES LACTOSE | N - ALL NUTS, ALMONDS, HAZELNUTS, WALNUTS, PECAN, CASHEW, BRAZIL, PISTACHIO, MACADAMIA | CEL - CELERY INCLUDES CELERIAC | MUS - MUSTARD | SES - SESAME | SULPH - SULPHUR DIOXIDES IF ADDED AND ABOVE 10MG/KG OR 10MG/LITRE USED IN DRIED FRUITS | MOL - MOLUSCS, MUSSELS, OYSTERS, WHELKS, SNAIL AND SQUID | LUP - LUPIN INCLUDES LUPIN SEEDS, FLOUR FOUND IN BREAD, PASTRIES AND PASTA

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Children's Menu

FOR UNDER 12s.

Please choose a set menu for the children. Any allergies / specific diets can be catered for individually. Please contact us with any questions about allergens

STARTER

Roll and butter included with 3-course menus G, B

Tomato Soup G, CEL
Garlic Ciabatta G, M

MAIN

Roasted Chicken Breast with Roast Potatoes & Seasonal Vegetables
Pork Sausages with Mashed Potato & Peas G, SULPH
Vine Roasted Tomato Penne Pasta topped with Mature Cheddar G, E, M

DESSERT

Dark Chocolate Brownie with Vanilla Ice Cream G, M, E
Warm Mini Doughnuts with Chocolate Sauce G, M, E
Clotted Cream Vanilla Ice Cream M, E

2 COURSES	3 COURSES
£ 15. 00	£ 22. 00

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Afternoon Tea

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AFTERNOON TEA A | £ 25. 00 PER PERSON

A selection of assorted finger sandwiches E, M, G, SULPH, C, F

Freshly baked scones, served with clotted cream and preserves G, M, E, SULPH

Chef's selection of cakes G, M, E, SULPH, N

Tea and fair-trade coffee

AFTERNOON TEA B | £ 30. 00 PER PERSON

A selection of assorted finger sandwiches E, M, G, SULPH, C, F

A selection of assorted savouries G, M, E, F

Freshly baked scones, served with clotted cream and preserves G, M, E, SULPH

Chef's selection of cakes G, M, E, SULPH

Tea and fair-trade coffee

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House Canapes

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Maple syrup glazed pork belly SULPH

BBQ beef brisket G, CEL, SOY

Roast beef and horseradish M, E, MUS

Chicken Caesar salad M, E

Smoked salmon and cream cheese blinis M, F, G

Prawn cocktail C, E, F

Cajun spiced king prawn and avocado C, F

Watermelon, cucumber and blueberry

Tomato and mozzarella mini tart M, G

Feta and avocado crostini G, M

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3 CHOICES
£ 10. 00
PER PERSON

5 CHOICES
£ 15. 00
PER PERSON

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Evening Buffets

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FINGER BUFFET A | £ 17. 00 PER PERSON

A selection of filled sandwiches G, E, M, C, F
Homemade pork and apple sausage roll G, SULPH, E
Mini toad in the hole with sage & onion stuffing G, E, M, MUS
Filo pastry king prawns with a sweet chilli dip G, C, E, M, SULPH
Tomato, mozzarella & basil tart G, E, M, SULPH
Spiced potato wedges with sour cream and chive dip G, M

LUXURY FORK BUFFET | £ 22. 00 PER PERSON

Assorted cold meats
Homemade baked quiches G, M, E
Hot chicken dish G, M, E, SULPH
Six seasonal salads G, M, E, CEL, SOY
Herbed hot new potatoes M
Freshly baked assorted rolls G

PIZZA BUFFET | £ 12. 00 PER PERSON

Stone-baked 11" pizzas with a choice of 4 toppings:

Margherita G, E, M
Meat Feast G, E, M, SULPH
BBQ Chicken G, E, M, CEL, SOY
Hawaiian G, E, M

PULLED PORK BAPS | £ 25. 00 PER PERSON

Locally sourced roast pork, stuffing and crackling G, SULPH
White baps G
Spring onion and chive potato salad M
Crisp house salad
Tomato, red onion and basil salad
House coleslaw E
Spicy rice salad

BBQ or HOG ROAST | £ 27. 50 PER PERSON

Please contact us for further information on our BBQ or Hog Roast menu choices

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Toast Drinks

Want to provide guests with an arrival or reception drink? Here are some suggestions...

Should there be anything specific you would like, we will be happy to look at stocking this behind the bar on your wedding day. Please contact us for more information.

POPULAR CHOICES

A glass of prosecco	£ 6. 95
The Harrowden Spritz	£ 6. 50
Pimm's	£ 6. 50
Mimosa	£ 5. 50
Bottle of Peroni	£ 5. 50

OUR HOUSE WINE

For a copy of our full wine list, please contact us.

HOUSE WHITE

Medium glass	£ 7. 20
Bottle	£ 25. 95

HOUSE RED

Medium glass	£ 7. 10
Bottle	£ 25. 95

HOUSE ROSE

Medium glass	£ 7. 50
Bottle	£ 24. 95

HOUSE CHAMPAGNE

Bottle	£ 62. 50

COCKTAILS

Please note, we do not stock cocktails behind the bar unless they are pre-ordered.

Aperetivo Spritz	£ 9. 95
Limoncello Spritz	£ 9. 95
Elderflower Spritz	£ 9. 95
Tequila Sunrise	£ 9. 95
Moscow Mule	£ 9. 95
Old Fashioned	£ 9. 95
Classic Mojito	£ 9. 95
Raspberry Mojito	£ 9. 95

NON-ALCOHOLIC

Elderflower Mocktail	£ 7. 00
Raspberry Mocktail	£ 7. 00
Orange Juice	£ 5. 00
~ Jug, serves 4	
Sparkling Elderflower	£8. 00
~ Large bottle, serves 5	
Sparkling Water	£5.00
~ Large bottle, serves 4	