



# HARLAXTON MANOR

## Menu and Wine List 2017



## **MENU 1**

### **Carved Buffet**

*Price: £18.50 per person inclusive of VAT*

#### **Chef Carved Roast Loin of Pork**

Apple Sauce

Apple and Bacon Stuffing

Jacket Potatoes

or

Minted New Potatoes

Chickpea Salad, Caesar Salad, Coleslaw,  
Potato Salad, Greek Salad and Mixed Lettuce

#### **Selection of Freshly Baked Breads**

#### **Chocolate Chip Brownies**

Coffee or Tea

## **MENU 2**

### **Cold Buffet Waitress Served - Ideal for Weddings**

*Price: £29.00 per person inclusive of VAT*

#### **Prawn Cocktail**

A classic retro starter packed with juicy prawns, topped with a delicious Marie Rose sauce

Roll and Butter

#### **Honey Roast Ham, Roast Turkey, Roast Topside of Beef or Poached Salmon**

*(Please select two)*

Selection of Salads to include:

Mixed Lettuce, Cherry Tomatoes, Cucumber Tuna Salad,  
Rice Salad, Coleslaw Salad, Waldorf Salad, Egg & Potato Salad,  
Pasta Salad and Minted New Potatoes

#### **Harlaxton Manor Sherry Trifle**

Our individually made trifles contain a mixture of sponge cake, raspberry jam,  
Amaretti biscuits, Sherry, blackberries, raspberries and custard.  
Topped with Chantilly cream and toasted almonds

Coffee or Tea

Mints

### **MENU 3**

*Price: £32.50 per person inclusive of VAT*

#### **Cream of Leek Soup with Bacon and Shallots**

Roll and Butter

#### **Chicken with Orange and Basil**

Chicken breast marinated in orange, basil and garlic Roasted and served with orange and basil jus

A selection of fresh vegetables and potatoes

#### **Summer Pudding**

A quintessentially British pudding filled with blackberries, strawberries and raspberries

Served with whipped cream

Coffee or Tea

Mints

### **MENU 4**

*Price: £32.50 per person inclusive of VAT*

#### **Butternut Squash, Chestnut and Apple Soup**

Roll and Butter

#### **Roast Turkey**

Apple and Bacon Stuffing

Chipolata and Bacon Roll

Cranberry Sauce Gravy

A selection of fresh vegetables and potatoes

#### **Apple Crumble with Custard**

Individually made Bramley apple crumble

Coffee or Tea

Mints

## **MENU 5**

*Price: £32.50 per person inclusive of VAT*

### **Mixed-Leaf Caesar Salad**

Cos, Iceberg and Rocket, shredded chicken, red onion, oven-baked croutons  
and Parmesan cheese with a Caesar dressing  
Roll and Butter

### **Pork en Croute with a Madeira Jus**

A selection of fresh vegetables and potatoes

### **Lemon Syllabub**

A traditional mix of lemons, white wine, brandy, cream and sugar  
lightly whipped and served chilled

Coffee or Tea

Mints

## **MENU 6**

*Price: £35.00 per person inclusive of VAT*

### **Roasted Red Pepper with Feta Cheese**

Red pepper topped with Feta cheese, garlic, thyme, pine nuts, mint and lemon  
Served with Rocket and an olive oil, lemon, mint and garlic dressing  
Roll and Butter

### **Chicken Savoyarde**

Boneless chicken supreme cooked in white wine and tarragon  
served with an artichoke and light cheese sauce

A selection of fresh vegetables and potatoes

### **Sticky Toffee Pudding with Toffee Sauce**

This dark, rich, date-filled sponge, drenched in thick toffee sauce, is a very sweet pudding

Coffee or Tea

Mints

## **MENU 7**

*Price: £35.00 per person inclusive of VAT*

### **Spicy Lemon Crab Cakes**

Served with a green salad garnish and sweet chilli sauce  
Roll and Butter

### **Roasted Pesto Chicken**

Chicken breast marinated in a basil, pine nut and Parmesan pesto  
Pesto and white wine jus

A selection of fresh vegetables and potatoes

### **Garland of Raspberries and Almonds**

A Choux pastry and almond ring filled with Crème Chantilly and raspberries

Coffee or Tea  
Mints

## **MENU 8**

*Price: £37.00 per person inclusive of VAT*

### **Smoked Salmon Wrap**

Royal Greenland prawns and cream cheese wrapped in smoked salmon  
Served with a salad garnish  
Roll and Butter

### **Roast Leg of Lamb**

Mint Sauce  
Mint and Redcurrant Jus

A selection of fresh vegetables and potatoes

### **Chocolate and Hazelnut Mousse Cake**

A chocolate and hazelnut mousse-like sponge, covered with chocolate ganache  
Garnished with fresh raspberries and served with Chantilly cream

Coffee or Tea  
Mints

## **MENU 9**

*Price: £40.50 per person inclusive of VAT*

### **Spiced Pear Salad with Walnut Pâté and Parmesan Toast**

Pears poached in a cider vinegar liqueur with a walnut and Stilton pâté  
Served on a bed of mixed baby leaf, drizzled with a dressing of  
cider vinegar, cream and Dijon  
Roll and Butter

### **Roasted Fillet of Salmon**

Fillet of Salmon marinated in white wine, orange juice  
and soy sauce and roasted

A selection of fresh vegetables and potatoes

### **Strawberry Pavlova**

Coffee or Tea  
Mints

## **MENU 10**

*Price: £41.75 per person inclusive of VAT*

### **Chargrilled Asparagus**

Grilled asparagus with a balsamic vinegar dressing served on a bed of  
mixed lettuce and topped with shavings of Parmesan cheese  
Roll and Butter

### **Honey Roast Duck with Sweet Potato**

Honey roast duck breast served on a bed of sweet potato purée  
Garnished with parsnip crisps

A selection of fresh vegetables and potatoes

### **Mixed Soft Fruit Brûlée**

Crème brûlée with a twist  
Mixed soft fruits covered with custard and Greek yogurt  
Finished with a crunchy caramel topping

Coffee or Tea  
Mints

## **MENU 11**

*Price: £42.00 per person inclusive of VAT*

### **Bacon and Rosemary Filled Mushroom**

Field mushroom with a bacon, rosemary and mature Cheddar cheese filling

Served with a rocket and cherry tomato garnish

Roll and Butter

### **Roast Sirloin of Beef**

Served with horseradish sauce and Yorkshire pudding

Red wine jus

A selection of fresh vegetables and potatoes

### **Strawberry, Mascarpone and Marsala Budini**

Strawberries soaked in Marsala atop a bed of crumbled Amaretti biscuits

Topped with a Mascarpone and Marsala whipped cream

Served in tall sundae glasses

Coffee or Tea

Mints

## **MENU 12**

*Price: £42.00 per person inclusive of VAT*

### **Broccoli and Stilton Soup with Croutons**

Roll and Butter

### **Oven-Baked Pheasant with Caramelised Shallots**

Breast of pheasant wrapped in bacon and thyme

Served on a bed of scallion mash

A selection of fresh vegetables

### **Chocolate and Baileys Bread and Butter Pudding**

A classic pudding with the addition of cream, chocolate and Baileys

Coffee or Tea

Mints



## **MENU 13**

*Price: £42.00 per person inclusive of VAT*

### **Caprese Salad**

Layered slices of tomato and mozzarella with fresh basil  
drizzled with balsamic vinegar and extra virgin olive oil  
Roll and Butter

### **Apricot Stuffed Roast Lamb**

Leg of lamb filled with an apricot stuffing, roasted  
Served with a red wine, orange and apricot jus

A selection of fresh vegetables and potatoes

### **Ricotta Filled Crêpes with Blueberry Sauce**

Paper thin crêpes with a sweet Ricotta, lemon and vanilla filling  
Served with a warm blueberry sauce

Coffee or Tea  
Mints

## **MENU 14**

*Price: £42.00 per person inclusive of VAT*

### **Smoked Salmon, Leek and Orange Tart**

Savoury pastry case filled with smoked salmon, leek, dill, orange and sour cream  
Roll and Butter

### **Garlic and Rosemary Roast Rack of Lamb**

Roast rack of lamb seared and encrusted with Dijon, garlic and rosemary flavoured breadcrumbs  
Served on a bed of caramelised shallot mash  
Dijon, garlic and rosemary jus

A selection of fresh vegetables

### **Baked Vanilla Cheesecake**

Served with a blueberry and Kirsch syrup

Coffee or Tea  
Mints

## **MENU 15**

*Price: £46.00 per person inclusive of VAT*

### **Cream of Watercress Soup**

Served with lightly salted croutons  
Roll and Butter

### **Seared Beef Tenderloin with Dijon and Herbs**

Beef tenderloin seared and coated with Dijon mustard, garlic, parsley and thyme  
Served with a horseradish mash  
Red wine jus

A selection of fresh vegetables

### **Harlaxton Orange Ice Cream with a Meringue Topping**

Freshly made orange ice cream served in the skin of an orange,  
topped with meringue and glazed

Coffee or Tea  
Mints

## **MENU 16**

*Price: £47.50 per person inclusive of VAT*

### **Salmon Rillettes**

Served with a salmon garnish and toasted baguette slices  
Roll and Butter

### **Beef Wellington**

Tender fillet of beef smothered in a layer of pâté and wrapped in puff pastry  
Red wine jus

A selection of fresh vegetables and potatoes

### **Lemon Curd Mousse with Raspberries**

A delicious mousse made from zesty lemon curd and double cream  
Served on a base of raspberries in a tall sundae glass

Coffee or Tea  
Mints

## **VEGETABLE AND POTATO CHOICES**

*Please select 2 Vegetables and 1 Potato from the choices below*

Buttered New Potatoes  
Roast Potatoes  
Baby Roast Potatoes  
Roast Potatoes with Rosemary  
Minted New Potatoes  
Fondant Potatoes  
New Potatoes with Lemon & Chives

Button Sprouts (in Season)  
Broccoli  
Buttered Carrots  
Glazed Carrots  
Baton Carrots  
Roasted Vegetable Mix (counts as 2 vegetable choices)  
Cauliflower  
Cauliflower au Gratin  
Petit Pois  
Mange-tout Peas (50p extra pp)  
Fine Beans (50p extra pp)  
Courgette Provencal  
Courgettes in Garlic Butter  
Toasted Mange-tout Peas (50p extra pp)  
Leeks in a Cheddar Cheese Sauce  
Braised Red Cabbage  
Roast Parsnips

## **CHOICE OF VEGETARIAN DISHES**

**Served in individual portions and suitable as a main course**

### **Stuffed Pepper**

Half a bell pepper filled with a stuffing of rice, tomato, celery and mushrooms  
Seasoned with oregano and topped with Parmesan cheese

### **Vegetable Lasagne**

Onion, courgettes, peppers, sweetcorn, mushroom, tomatoes, garlic,  
mixed herbs, pasta sheets, béchamel sauce and Parmesan cheese

### **Roasted Vegetable and Pesto Tart**

Savoury tart case filled with a mixture of courgettes, bell peppers, olives,  
mushrooms, pesto, cheese and cayenne pepper

### **Mushroom Wellington**

A field mushroom filled with spinach, garlic, shallot, thyme and  
Halloumi cheese Wrapped in puff pastry

### **Lentil and Walnut Cutlet**

Lentils, toasted walnuts, gluten-free breadcrumbs, garlic and seasoning  
Served with a tomato sauce

## **EVENING BUFFET**

**(Prices shown are as part of a wedding reception and only in conjunction with the  
menus shown. Prices can be re-costed for other occasions)**

## **EVENING BUFFET I**

### **Self Service**

*Price: £14.00 per person inclusive of VAT*

Fresh Fruit Platter

Selection of Freshly Baked Breads

Selection of Cold Meats (*Ham, Beef and Salami*)

Assorted Cheeses

(Brie, Stilton, Cheshire and Mature Cheddar)

Cheese Biscuits

Crudités Dips

Tortilla Chips, Guacamole and Salsa

Olives

Pickles

Breaded Chicken Pieces (served hot)

## **EVENING BUFFET II**

### **Self Service**

*Price: £14.00 per person inclusive of VAT*

Chicken Tikka Masala

Butternut Squash and Coconut Curry

Basmati Rice

Naan Bread

Mango Chutney

Lime Chutney

## **EVENING BUFFET III**

### **Compile your own Finger Buffet**

**(Please choose a minimum of 5 items from the selections below)**

#### **Cold Selection**

*Individual items are priced per person and inclusive of VAT*

Lincolnshire Pork Pie (£1.60)

Lincolnshire Cocktail Sausage (£1.30)

Cocktail Sausage Roll (£1.30)

Assorted Sandwiches (£1.60)

Choice of Mini Quiche (£1.80)

Crudités and Dips (£1.30)

Assorted Savoury Pastries (£1.80)

Cheese & Biscuits with Pickles (£2.50)

Pâté en Croûte (£1.80)

Assorted Vol-au-Vents (£1.30)

Stuffed Olives (£1.30)

Tortilla Chips with Guacamole and Salsa (£1.60)

Smoked Salmon Pinwheels (£1.80)

#### **Hot Selection**

*Individual items are priced per person and inclusive of VAT*

Vegetable Dim Sum with Sweet and Sour Dip (£1.80)

Goujons of Plaice with Tartare Sauce (£1.80)

Breaded Chicken Pieces with Dips (£2.50)

Assorted Mini Quiches (£1.80)

Vegetable Samosas with a Sweet Chilli Dip (£1.80)

Bacon and Waterchestnut (£1.80)

Oriental King Prawn (£1.80)

Bacon Roll (£2.90)

Sausage in a Roll (£2.90)

### **Sweet Selection**

*Individual items are priced per person and inclusive of VAT*

- Chocolate Éclair (£1.80)
- Fresh Fruit Platter (£1.60)
- Strawberry & Cream Scone (£1.80)
- Chocolate Chip Brownie (£1.80)
- Iced Cup Cakes (£1.80)
- Coffee and Tea - as part of an evening buffet only (£1.80)

### **EXTRAS CANAPÉS**

**A selection of canapés waitress served on arrival**

*Price: £5.40 per person inclusive of VAT*

*Please choose 3 from the list below:*

- Oriental King Prawns
- Pâté en Croûte
- Smoked Salmon Pinwheels
- Petit Crolines
- Small Quiches
- Chicken Goujons with a Salsa Dip
- Bacon and Waterchestnuts
- Smoked Salmon Blinis
- Plaice Goujons with a Tartare Sauce Dip

### **Other Items**

**Other items you may wish to add to your menu**

*Individual items are priced per person and inclusive of VAT*

Cheese Board and Biscuits	<b>£4.00</b>
Celery and Grapes	<b>£2.00</b>
Home-Made Rum Truffles in place of Mints	<b>£2.00</b>

## HARLAXTON MANOR WINE LIST 2017

Prices inclusive of VAT

### CHAMPAGNE

- 1. Baron de Beaupre, Brut** £42.50  
*A refreshing , stylish and popular Champagne. Filled to the brim with fine fruit flavours, a soft, fine mousse and a creamy finish.*
- 2. Moët and Chandon, Brut Imperial** £67.50  
*A harmonious blend of all three grape varieties and reserve wines. Brut Imperial is a fuller-styled Champagne*
- 3. Veuve Clicquot, Brut Yellow Label** £68.50  
*Fruit finesse style. A rich and dry classic with a yeasty bouquet that truly deserves its status as a 'Grande Marque' Champagne.*

### SPARKLING WINE

- 4. Harlaxton Prosecco, Northern Italy** £24.75  
*A delicious sparkling wine, specially selected for Harlaxton Manor, made with the delicate and aromatic Prosecco grapes which are grown in the hillsides of Friuli in the north east of Italy.*
- 5. Lunetta Rose Spumante, Italy** £26.25  
*Fresh summer fruits supported by lively fizz.  
A perfect sparkling pink for any occasion.*

### WHITE WINES

- 6. Harlaxton Manor Sauvignon** £18.00  
*Crisp and fresh with limey fruit, a hint of herbs and a twist of melon.  
A consistent and popular wine, smart presentation and very versatile.*
- 7. Blue Ridge Chardonnay, Bulgaria** £19.75  
*An amazingly delicious wine from Domaine Boyer located on the planes of the Danube in Bulgaria. This delicious Chardonnay has subtle peach and melon fruit flavours complimented by a creamy texture.*
- 8. Freedom Cross Chenin Blanc, Franschhoek, South Africa** £20.00  
*A wine with citrus flavours, a hint of peach and a soft, rounded finish.  
An ideal choice as a change from Chardonnay or Sauvignon Blanc.*
- 9. Los Coches Viognier, Italy** £20.00  
*A classic Viognier character of apricots, peaches, hints of pears and blossom.  
Full on the palate but with lively citrusy character. A delicious wine with fuller flavoured dishes.*
- 10. Vetricano Pinot Grigio, Italy** £20.50  
*A delicious dry white made from Italy's famous grape variety, Pinot Grigio.  
The wine displays refreshing tropical fruit aromas with a dry, lingering finish.*
- 11. Tōpuku Sauvignon Blanc, Marlborough New Zealand** £24.50  
*Intensely aromatic, this wine bursts with flavours of gooseberry and redcurrants, with hints of passion fruit and lime zest.*
- 12. Sancerre Domaine Daulny, Loire, France** £26.50  
*An aromatic and elegant wine ripe fruit flavours with a crisp dry finish typical of wines from the region.*

## ROSÉ WINES

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|---|----------------------|
| <p><b>13. Cuvee Jean Paul Rosé, Vin de Pays de Vacluse, France</b><br/> <i>Summer fruits abundant with raspberries leading the way.<br/>           A classic example of easy-drinking rosés of the Vin de Pays.</i></p> | <p><b>£18.00</b></p> |
| <p><b>14. Waters Edge Blush, California</b><br/> <i>A delicious and very popular medium-style pink wine with sumptuous<br/>           hints of fresh strawberries and summer fruits.</i></p>                            | <p><b>£20.50</b></p> |

## RED WINES

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|---|----------------------|
| <p><b>15. Harlaxton Manor Merlot, Central Valley Chile</b><br/> <i>Bursting with cherry and ripe, red berry fruits intertwined with pepper.<br/>           A delicious, soft and fruity wine with a hint of crunchy cherry fruit.</i></p>   | <p><b>£18.00</b></p> |
| <p><b>16. Rowlands Brook Shiraz, South East Australia</b><br/> <i>A full flavoured wine with a delicious blackberry fruit and a hint of spice<br/>           balanced by firm yet unimposing tannins</i></p>  | <p><b>£19.75</b></p> |
| <p><b>17. Los Coches Pinot Noir, Chimbarongo Chile</b><br/> <i>Packed full of fresh red fruit character, this is a classic New World Pinot<br/>           from Chile. Good weight, plenty of ripe fruit and length.<br/>           Ideal with lighter summer dishes, chicken and fish.</i></p>  | <p><b>£19.75</b></p> |
| <p><b>18. Côtes du Rhône Vieilles Vignes Les Coteaux, Rhône France</b><br/> <i>A quality Cotes du Rhone with the classic fresh character elegant and silky.<br/>           A rich concentration of fruit which comes from the Vieilles Vignes (old vines) gives this a<br/>           charming depth of flavor.</i></p>   | <p><b>£21.75</b></p> |
| <p><b>19. Gouguenheim Malbec, Mendoza Argentina</b><br/> <i>A rich dark wine, with red and black fruits on the nose and palate, a delicious creamy vanilla<br/>           spice character and a lovely lifted finish. Perfect with lamb or beef dishes.</i></p>   | <p><b>£20.25</b></p> |
| <p><b>20. Château d'Argadens, Bordeaux Superieur France</b><br/> <i>The excellent terroir at the Chateau produces full rich yet soft fruited wines with concentration<br/>           and balance. Argadens is one of the best Bordeaux Supérieur around. Ripe plum and cassis<br/>           fruit gives this wine a medium bodied expression with an excellent finish.</i></p> | <p><b>£20.25</b></p> |

Bottled Mineral Water ( <i>still and sparkling</i> )	£4.00
Orange Juice ( <i>per litre jug</i> )	£7.00
Elderflower Juice Cordial ( <i>per litre jug</i> )	£7.00
Elderflower Presse ( <i>per 75cl</i> )	£13.50
Corkage per standard 75cl bottle	
– Wine	£8.50
– Sparkling Wine	£9.50
– Champagne	£9.50

**We will endeavor to obtain and supply the above wines at the prices stated.  
 We do, however, reserve the right to alter either the wine or the price as necessary.**





