



HARLAXTON MANOR

Menu and Wine List 2020

MENU 1

Carved Buffet

Price: £20.00 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 Fudge Cake

Coffee or Tea

MENU 2

Cold Buffet, Served to Your Table - Ideal for Weddings

Price: £26.00 per person inclusive of VAT

Prawn Cocktail

A classic retro starter packed with juicy prawns, topped with a delicious Marie Rose sauce
Bread roll and butter

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

(Please select two)

Selection of Salads to include:

Green Lentils with Bell pepper, Onion, Feta & Mint, Couscous with sundried tomatoes, Coleslaw salad,
Waldorf salad, Egg & Potato salad, Orzo Pasta salad, Mixed Lettuce, Cherry Vine Tomatoes & Cucumber
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: £32.00 per person inclusive of VAT

Butternut Squash, Chestnut and Apple Soup

Butternut Squash, olive oil, onion, garlic, potato, apple, vegetable stock, thyme,
bay leaf, roasted chestnuts, chestnut purée, salt & pepper
Bread 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 4

Price: £32.00 per person inclusive of VAT

Mixed-Leaf Caesar Salad

Cos, Iceberg and Rocket lettuce, shredded chicken, red onion, oven-baked croutons
and Parmesan cheese with a Caesar dressing
Bread roll and butter

Pork en Croute with a Madeira Jus *(Pork Wellington)*

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 5

Price: £32.00 per person inclusive of VAT

Roasted Red Pepper with Feta Cheese

Red bell pepper topped with Feta cheese, garlic, thyme, pine nuts, mint and lemon
Served with Rocket and an olive oil, lemon, mint and garlic dressing
Bread roll and butter

Chicken Savoyarde

Boneless chicken supreme cooked in white wine and tarragon
Served with an artichoke and delicate 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 6

Price: £33.00 per person inclusive of VAT

King Prawns in Panko Crumbs

Succulent prawns in a coarse Japanese crumb
Served with a sweet chilli dip
Bread roll and butter

Chicken with Orange and Basil

Chicken breast, marinated in orange, basil and garlic
Roasted and served with an orange, white wine 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 7

Price: £34.00 per person inclusive of VAT

Thai, Cod and Prawn Fish Cakes

Served with rocket and a sweet chilli dip
Bread roll and butter

Roasted Pesto Chicken

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

A selection of fresh vegetables and potatoes

Individual Belgian Chocolate Truffle

Rich, sweet Belgian chocolate blended with cream in a delicious truffle,
garnished with a chocolate truffle

Coffee or Tea

Mints

MENU 8

Price: £36.00 per person inclusive of VAT

Smoked Salmon Wrap

Royal Greenland prawns and cream cheese wrapped in smoked salmon
Served with a salad garnish
Bread roll and butter

Roast Leg of Lamb

Mint Sauce
Served with a redcurrant and mint 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: £38.00 per person inclusive of VAT

Spiced Pear Salad with Walnut Pate and Parmesan Toast

Pears poached in a cider vinegar liqueur with a walnut and Stilton pate
Served on a bed of mixed baby leaf, drizzled with a dressing of cider vinegar, cream and Dijon mustard
Bread roll and butter

Roasted Fillet of Salmon

Fillet of salmon marinated in white wine, orange juice and soy sauce before roasting
Served with a white wine, orange and soy sauce jus

A selection of fresh vegetables and potatoes

Strawberry Pavlova

A meringue with a crisp crust and soft, light inside,
topped with strawberries and whipped cream

Coffee or Tea

Mints

MENU 10

Price: £38.50 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
Bread roll and butter

Honey Roast Duck with Sweet Potato

Honey roast duck breast on a bed of sweet potato purée and
garnished with parsnip crisps
Served with a cherry and red wine jus

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: £38.50 per person inclusive of VAT

Ham and Pea Terrine

Served with a salad garni, piccalilli and slices of crusty ciabatta
Bread roll and butter

Garlic and Rosemary Roast Rack of Lamb

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

A selection of fresh vegetables and potatoes

Baked Vanilla Cheesecake

Served with a blueberry and Kirsch syrup

Coffee or Tea

Mints

MENU 12

Price: £40.00 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
Bread 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 a tall sundae glass

Coffee or Tea

Mints

MENU 13

Price: £40.00 per person inclusive of VAT

Sundried Tomato and Red Lentil Pate

Served with a salad garnish and melba toast
Bread roll and butter

Oven-Baked Pheasant with Caramelised Shallots

Breast of pheasant wrapped in bacon and thyme
Served on a bed of scallion mash
Cider and Shallot jus

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 14

Price: £40.00 per person inclusive of VAT

Halloumi Fries with a Carrot and Orange Salad

Served with a tzatziki dip
Bread roll and butter

Herb Crusted Loin of Lamb

Tender loin of lamb with a crust of herbs, garlic and breadcrumbs
Served on a bed of sweet potato mash
Redcurrant and mint jus

A selection of fresh vegetables and potatoes

Caramel Shortbread and Chocolate Stack

A soft toffee mousse with a caramel shortbread and chocolate sponge

Coffee or Tea

Mints

MENU 15

Price: £42.50 per person inclusive of VAT

Chilled Gazpacho Soup

Tomato, cucumber, bell peppers, garlic, shallot, spring onion, wine vinegar and olive oil, served chilled
Bread 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: £42.50 per person inclusive of VAT

Potted Salmon Rilette

Served with a salad garnish and toasted baguette slices
Bread 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 **two** Vegetables and **one** Potato from the choices below*

Vegetables

Button Sprouts (in Season)
Broccoli
Buttered Carrots
Glazed Carrots
Baton Carrots
Roasted Vegetable Mix (counts as two 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

Potatoes

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

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, cayenne pepper, eggs and milk

Mushroom Wellington

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

Broadbean & Chickpea Tagine

Broad beans, chick peas, onion, garlic, ginger, cumin, coriander, cinnamon, green beans,
carrots, bell peppers, tomatoes, apricots and bay leaf
Served in a traditional Tagine

Goats Cheese & Red Onion Tart

Red onion, brown sugar, balsamic vinegar, wheat-flour gluten, egg, cream and goat's cheese

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 1

Self Service

Price: £14.00 per person inclusive of VAT

Chicken Tikka Masala

Chicken, tomato, onion, cream, yogurt, ginger, garlic, coriander, cumin, paprika, chilli, turmeric, fenugreek, cardamom and fennel

Butternut Squash and Coconut Curry

Butternut squash, curry spices, onions, bell peppers, mango chutney, coconut milk and coriander

Basmati Rice

Naan Bread

Mango Chutney

Lime Pickle

EVENING BUFFET 2

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

Selection of Cheeses with Cheese Biscuits

Brie, Stilton, Cheshire and Mature Cheddar

Crudités and dips

Tortilla Chips, Guacamole and Salsa

Olives and Pickles

Breaded Chicken Pieces (served hot)

EVENING BUFFET 3

Compile your own Finger Buffet

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

Cold Selection

Individual items are priced per person and inclusive of VAT

- Lincolnshire Pork Pie (£2.00)
- Cocktail Sausage Roll (£1.50)
- Assorted Sandwiches (£1.80)
- Choice of Mini Quiche (£1.80)
- Crudités and Dips (£1.20)
- Assorted Savoury Pastries (£1.80)
- Cheese and Biscuits with Pickles (£2.50)
- Pâté en Croûte (£1.80)
- Assorted Vol-au-Vents (£1.40)
- Stuffed Olives (£1.20)
- Tortilla Chips with Guacamole and Salsa (£1.50)
- Smoked Salmon Pinwheels (£1.80)

Hot Selection

Individual items are priced per person and inclusive of VAT

- Indian Selection with a Dipping Sauce (£5.40)
- Goujons of Plaice with Tartare Sauce (£1.80)
- Breaded Chicken Pieces with Dips (£2.00)
- Assorted Mini Quiches (£1.80)
- Vegetable Samosa with a Sweet Chilli Dip (£1.80)
- Bacon and Waterchestnut (£1.80)
- Wholegrain Mustard and Honey Glazed Sausages (£1.80)
- Oriental King Prawn (£1.80)
- Bacon Roll (£3.00)
- A fresh-baked petit pain filled with grilled bacon*
- Sausage in a Roll (£3.00)
- A fresh-baked petit pain filled with Lincolnshire pork sausage*
- Mini Fish and Chips (£3.50)

Sweet Selection

Individual items are priced per person and inclusive of VAT

- Chocolate Éclair (£1.80)
- Fresh Fruit Platter (£1.60)
- Strawberry and Cream Scone (£1.80)
- Chocolate Chip Brownie (£1.80)
- Iced Cup Cakes (£1.80)

Coffee and Tea (£1.80)

As part of an evening buffet only

AFTERNOON TEA 1

Price: £15.00 per person inclusive of VAT

Price including a glass of Harlaxton Manor Prosecco: £20.00 per person inclusive of VAT

Extra: Harlaxton Manor Prosecco (bottle): £20.00

Sandwich Selection

Mature cheddar and pimento, Free-range egg with mayonnaise, Cucumber and dill

Sweet Selection

Strawberry jam and cream scone, cup cakes, Victoria sponge

Tea and Coffee

Plus, a selection of one cup Teas

AFTERNOON TEA 2

Price: £20.00 per person inclusive of VAT

Price including a glass of Harlaxton Manor Prosecco: £25.00 per person inclusive of VAT

Extra: Harlaxton Manor Prosecco (bottle): £20.00

Sandwich Selection

Honey roast ham, Mature cheddar and pimento, Cucumber and dill

Savoury Tartlets

Tomato and Basil, Cheese and Chive, Mushroom

King Prawn Croustade

Mini Salmon and Cream Cheese Bagels

Scone, Strawberry Jam and Clotted Cream

Cake Selection

Chocolate Cake, Victoria Sponge, Lemon Drizzle

Tea and Coffee

Plus, a selection of one cup Teas

AFTERNOON TEA 3

Price: £20.00 per person inclusive of VAT

Price including a glass of Harlaxton Manor Prosecco: £25.00 per person inclusive of VAT

Extra: Harlaxton Manor Prosecco (bottle): £20.00

Vegetarian Sandwich Selection

Mature cheddar and pimento, Free-range egg with mayonnaise, Cucumber and dill

Savoury Tartlets

Tomato and Basil, Cheese and Chive, Mushroom

Guacamole Croustade

Mozzarella, Vine Tomato and Rocket Mini Bagel

Scone, Strawberry Jam and Clotted Cream

Cake Selection

Battenberg, Victoria Sponge, Bakewell Tart

Tea and Coffee

Plus, a selection of one cup Teas

CANAPES

A selection of canapés served on arrival

Individual items are priced per person and inclusive of VAT

Oriental King Prawns (£1.80)

Pâté en Croûte (£1.80)

Smoked Salmon Pinwheels (£1.80)

Petit Crolines (£1.80)

Small Individual Quiches (£1.80)

Chicken Goujons with a Salsa Dip (£1.80)

Bacon and Water Chestnuts (£1.80)

Smoked Salmon Blinis (£1.80)

Plaice Goujons with a Tartare Sauce Dip (£1.80)

Indian Selection with a Dipping Sauce (£5.40)

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	£4.00
Celery and Grapes	£2.00
Home-Made Rum Truffles in place of Mints	£2.00

HARLAXTON MANOR WINE LIST 2020

Prices inclusive of VAT

CHAMPAGNE

1. **Baron de Marck, Brut NV** £30.00
A pure, soft Champagne with a stylish character. Its fruit is fresh and appealing, bursting with apples and lemons. An uplifting note of freshly baked brioche adds complexity and class to an elegantly balanced palate.
2. **Moët and Chandon, Brut NV** £45.00
Hints of grapefruit and mandarin together with flavours of rhubarb and spices. Intense bouquet of tropical fruits and white flowers.
3. **Veuve Clicquot, Yellow Label, Brut NV** £47.50
Rich yeasty biscuity aromas. Well-structured palate with balanced acidity and toasty, citrus flavours. Elegant with a long lingering finish.

SPARKLING WINE

4. **Tosti Prosecco** £20.00
Well-balanced and refreshing, with a delicate almond note.
5. **Tosti Dry Rose** £20.00
"Pale salmon pink, with notes of pineapple and tropical fruits. A fine stream of delicate bubbles allow the fruits character to emerge in a long, aromatic finish.

WHITE WINES

6. **Elevado Sauvignon Blanc, Chile** £17.50
Zesty with a crisp, refreshing acidity. Strong aromas of field herbs, gooseberry and lemon on the nose, with slight hints of melon and grapefruit coming through on the palate.
7. **The Citrus Tree Chardonnay, Australia** £18.50
A refreshing crisp Chardonnay packed with grapefruit, lime and melon flavours, all bound in a zesty citrus balance which cuts through to the finish.
8. **Storm River Chenin Blanc, South Africa** £18.50
Steely aromas of citrus and fresh herbs prevail in this fresh, youthful wine. Bright and crisp, with acidity perfectly balancing a mellow white stone fruit flavour.
9. **Il Molo Pinot Grigio, Italy** £18.50
Straw in colour, with an intensely floral fragrance and a ripe green fruit character and aroma. Steely mineral tones balance the acidity, and add a pleasingly dry crispness.
10. **Leduc Viognier, France** £19.50
A vibrant, luminous colour with green hues. On the nose, peach, apricot and almond aromas prevail with a refreshing yet fruity palate with a smooth and round finish.
11. **Mack & Collie Sauvignon Blanc, New Zealand** £20.00
A herby, bright Sauvignon, brimming with crisp acidity and tangy citrus flavours. On the nose, some tropical fruits burst through, adding depths of passionfruit and melon to the wine.
12. **Les Celliers de Cérès Sancerre Le Petit Broux, France** £24.50
Good concentration of green fruits and crisp citrus flavours with a racy, mineral streak and refreshingly clean finish. An eminently drinkable Sauvignon.

ROSÉ WINES

13. **Desert Rose White Zinfandel, USA** £17.50
Fruity on the nose, with intense strawberry and citrus notes. A light and refreshing White Zinfandel, with a smooth, sweet finish.

RED WINES

14. **Elevado Merlot, Chile** £17.50
A youthful and flavoursome Merlot, brimming with flavours of crushed dark fruits and oak notes. Soft, ripened tannins lead to a silky mouthfeel and a lingering finish.
15. **Homeward Bound Shiraz, Australia** £18.50
Brimming with aromas of crushed black cherries, this Shiraz is smooth and textured, with dark chocolate and lively spices bursting through on the palate.
16. **Vinamar Pinot Noir, Chile** £18.50
Light red colour, aroma of berries with toasted notes. Very fresh in mouth, with excellent acidity that highlights the fruit flavours.
17. **Trapiche Melodias Malbec, Argentina** £18.50
A robust, savoury wine accented by rich flavours of violets, plums and cherries. Subtle hints of vanilla add a refined sweetness on the finish.
18. **Laudun Chusclan Cotes du Rhone Rouge Quatre Cépages, France** £19.50
On the first nose, very present red fruit flavours, after aeration, to notes of fresh eucalyptus.
19. **Chateau St Marie Red Bordeaux Superieur, France** £20.00
Beautifully vibrant, just-picked berry fruit aromas and flavours, with a hint of raspberry leaf tea, that gives it a definite Bordeaux sense of place. Clean, refreshing and oh so silky smooth.

Bottled Mineral Water (still and sparkling - per 75cl bottle)		£4.00
Orange Juice (per litre jug)		£7.00
Elderflower Juice Cordial (per litre jug)		£7.00
Elderflower Presse (per 75cl bottle)		£13.50
Corkage (per standard 75cl bottle)	– Wine	£9.00
	– Sparkling Wine	£9.00
	– Champagne	£9.00

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

