



## HARROWDEN HALL

The Home of Wellingborough Golf Club

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# *Golf Day Menu Options*

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The **PERFECT** venue for any society event

# Welcome

Harrowden Hall is the home of Wellingborough Golf Club, located in the picturesque village of Great Harrowden amongst 160 acres of rolling countryside.

Wellingborough Golf Club has a long and successful history of playing host to a range of different societies, who can enjoy not only an excellent game of golf on our pristine course, but also enjoy delicious food with diligent service from professional staff in our stunning clubhouse.

In the accompanying information, you will find a selection of our society golf day menu options, from coffees and biscuits to sit-down dinners. We do, of course, recognise that every meal should be tailored to your group's individual dietary requirements and personal needs so our menus are flexible and we are always happy to work with our visitors to make changes if necessary.



## Our Team

Our dedicated events team are ably led by our Clubhouse Manager and Head Chef. Our team strives to deliver excellent food and service, in a stunning environment, always with a professional yet friendly approach.

## Facilities

Harrowden Hall offers 4 different event rooms for you to enjoy your pre or post-match food (the bar, Vaux dining hall, Presidents Room, and Committee Room). Each of these stunning rooms reflect the historic beauty of our gorgeous Hall and have a view across either the gorgeous patio and gardens, or the sightly front lawn and main entrance.

## 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. If you have any questions or queries about our dress code, please do not hesitate to contact us.



# *Breakfast*

## *Arrival Drinks*

Coffee and biscuits **M,G**

£3.75

## *Food*

Coffee and bacon rolls **G, M**

£7.25

Full English breakfast **G, M**

£13.25



# Lunch

## Set Menu

Hand carved Wiltshire ham, egg and chips	E	£11.50
Ploughman's	G, M, E, CEL, M, SULPH	£13.95
mature cheddar, Wiltshire ham, scotch egg, pickled onion, celery stick, freshly baked bloomer and branston pickle		
Assorted platter of sandwiches and chips		£10.50
Assorted platter of sandwiches and homemade soup		£10.50

\*ALLERGENS IN SANDWICHES ARE DEPENDENT ON THE SELECTION CHOSEN. PLEASE CONTACT US.

## Luxury Cold Buffet

Assorted cold meats	
Devilled eggs	
Baked quiches	
Hot chicken goujons	
Six seasonal salad	
Herbed hot new potatoes	
Freshly baked bread	
Cheese and fresh fruit platter	£26.50pp
E, G, M, SULPH, CEL	

\*ALLERGENS ARE DEPENDENT ON THE ITEMS CHOSEN FOR THE BUFFET. PLEASE CONTACT US.



MINIMUM 24  
PEOPLE

# Carvery

## Starter

CHOOSE 1 SET STARTER

Homemade vine roasted tomato and basil soup with basil oil G, CEL

Homemade broccoli and stilton soup with garlic croutons M, G

Ham hock terrine with pea puree, cider vinaigrette and multigrain bloomer G, MUS

Hand carved locally smoked salmon plate with sauteed asparagus and a horseradish whip F, E

Creamy garlic mushrooms with toasted ciabatta and topped with crumbled stilton M, G

## Main course, served from the carvery deck

Option of:

Beef with Yorkshire Pudding

Pork

Mushroom Wellington with a Creamy Stilton Sauce E,M

ALL SERVED WITH CHEF'S SELECTION OF FRESH POTATO AND SEASONAL VEGETABLES

## Desserts

CHOOSE 1 SET DESSERT

Melting chocolate fondant with very vanilla ice cream and passion fruit coulis G, M, E

Red berry Eton mess martini with raspberry sorbet M, E

Traditional apple and caramel crumble tart with sauce anglaise G, M

Individual lemon meringue pie with double cream G, M, E

Blueberry crème brûlée with homemade shortbread G, M, E

New York vanilla cheesecake with white chocolate and raspberry ice cream G, M, E

Individual plate of fine cheeses G, M, SULPH, CEL

ALL MENU OPTIONS SERVED WITH TEA, COFFEE AND CLUBHOUSE MINTS

1 COURSE

£17.50

2 COURSE

£24.00

3 COURSE

£31.00



# Dinner

## To start

Homemade vine roasted tomato and basil soup with basil oil G, CEL

Homemade broccoli and stilton soup with garlic croutons M, G

Ham hock terrine with pea puree, cider vinaigrette and multigrain bloomer G, MUS

Hand carved locally smoked salmon plate with sauteed asparagus and a horseradish whip F, E

Creamy garlic mushrooms with toasted ciabatta and topped with crumbled stilton M, G

## To Follow

Homemade lasagne with garlic ciabatta and salad leaves G, E, M

Chicken, Wiltshire ham and leek pot pie with puff pastry G, M

Roast loin of pork with apple sauce and sage and onion stuffing SULPH

Classic breast of free-range chicken with Diane sauce M, SULPH

Beef steak and Guinness pot pie with tarragon pastry G, SULPH, M, E

Pan roasted breast of free-range chicken stuffed with sundried tomatoes, spinach and mozzarella with a creamy garlic sauce M, SULPH

Locally sourced striploin with Yorkshire pudding G, E, M

Grilled salmon fillet with a white wine, lemon and dill sauce F

ALL SERVED WITH CHEF'S SELECTION OF FRESH POTATO AND SEASONAL VEGETABLES

## To Finish

Melting chocolate fondant with very vanilla ice cream and passion fruit coulis G, M, E

Red berry Eton mess martini with raspberry sorbet M, E

Traditional apple and caramel crumble tart with sauce anglaise G, M

Individual lemon meringue pie with double cream G, M, E

Blueberry crème brûlée with homemade shortbread G, M, E

New York vanilla cheesecake with white chocolate and raspberry ice cream G, M, E

Individual plate of fine cheeses G, M, SULPH, CEL

ALL MENU OPTIONS SERVED WITH TEA, COFFEE AND CLUBHOUSE MINTS

1 COURSE

£18.50

2 COURSE

£25.00

3 COURSE

£32.00



# *Allergen Codes*

We kindly ask that you advise us of all dietary requirements for your guests prior to the event.

**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



# Our Food

We are very proud of the reputation we have built here at Harrowden Hall as a venue providing excellent food and service. Therefore, if you do have any questions about our menus, we would be delighted to discuss them with you so that we can tailor every dish to suit you.



## Contact us



01933 677234 (extension 1)



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## Keep up-to-date



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