



SEDGEBROOK HALL
Northampton



S E D G E B R O O K H A L L
Northampton

Sedgebrook Hall is located in the picturesque village of Chapel Brampton, in the heart of the beautiful Northamptonshire countryside. Set in idyllic country gardens, Sedgebrook Hall seamlessly mixes Victorian heritage with modern comforts and is an ideal venue for events and celebrations.

Whether you're planning a special birthday; reaching a special year for your wedding anniversary; fundraising for charity; hosting a society ball or organising a prom, at Sedgebrook Hall we can help make party planning easy. You'll work with a dedicated special events co-ordinator to make it perfect.

- Buffet reception or informal celebrations for up to 200 guests
- Banqueting for up to 140 guests



Sedgebrook Hall, Chapel Brampton, Northampton, NN6 8BD

01604 821 666 | Sedgebrook.events@thevenuescollection.co.uk | www.sedgebrookhall.co.uk

Canapés

Salmon pin wheels (df)

Chinese style chicken kebabs (gf, df)

Tandoori tiger prawn skewers (gf, df)

Chicken paté with confit of oranges on crusty bread

A mini basket of fish and chips

Mini Yorkshire Puddings filled with roast beef

Mini vegetable spring rolls with a sweet chilli dip (v, df)

Greek feta salad spoon (v)

Mini pigs in blankets

Mini meatball brochette marinated in a ragu sauce

Salmon blinis with cream cheese and chives

American Fries in ketchup (v, gf, df, vg)

Mini scone served with jam and clotted cream

Strawberries dipped in chocolate (v, gf)

Mini buckets of popcorn (v, gf, vg)

Cheese and rosemary sea salt straws (v)

3 items £6.95 per person

5 items £8.95 per person



Chef's Selected Menu 1

Our Executive Chef has produced the following Selected Menus to help you set the tone for your event. Alternatively, you can choose from our A la carte or party and buffet selections.

Choose one option from each course for your event

Roast tomato & basil soup with croutons (df)

Seasonal melon with pineapple & strawberry salsa (v, gf, df)

Chicken pâté with red onion chutney, toasted stoned baked loaf



Roast chicken breast with champ mash, button mushrooms & tarragon jus (gf)

Honey-glazed pork loin with apple compote & cider gravy (gf, df)

Slow braised featherblade of beef, sea salt & thyme roast potatoes, roast onion gravy (gf, df)

All served with specially selected vegetables & potatoes



Baked vanilla cheesecake with seasonal berry compote

Citrus tart with lime crème fraîche

Sticky toffee pudding with butterscotch sauce



Freshly brewed coffee & mints

£25.00



Chef's Selected Menu 2

Choose one option from each course for your event

Carrot, red lentil & coriander soup (v, gf, df)

Ham hock terrine with new potato salad & mustard dressing (df)

Smoked chicken Caesar salad with garlic croutons



Roast chicken breast, hotpot potato cake with sage & onion jus (gf, df)

Baked fillet of sustainable Pollock with crushed new potatoes, chorizo & broccoli (gf, df)

Slow-braised local beef with creamed potato & bourguignon garnish (gf)

All served with specially selected vegetables & potatoes



Profiteroles with milk chocolate and caramel sauce

Toffee & pecan cheesecake with chocolate sauce (n)

Seasonal fruit pavlova with vanilla cream (gf)



Freshly brewed coffee & mints

£30.00



Whilst every care is taken to ensure our desserts are nut free unless shown with an (N), on rare occasions they may contain traces of nuts or ingredients derived from nuts. We accept no responsibility for this and advise those with nut allergies to take extra care.

Chef's Selected Menu 3

Choose one option from each course for your event

Smoked salmon & scallion tart with endive salad (gf, df)

French onion soup & smoked cheese croutons (v)

Roast vegetable & goats cheese tart with balsamic dressing (v)



Pan fried duck breast with red cabbage & Madeira jus (gf,df)

Grilled fillet of sea bass with creamed leeks & fennel (gf)

Breast of guinea fowl with bubble & squeak & port jus (gf, df)

All served with specially selected vegetables & potatoes



Chocolate fondant with vanilla ice cream

Tiramisu torte with vanilla anglaise

Apple tarte tatin with toffee ice cream



Freshly brewed coffee & mints

£35.00



Chef's Selected Menu 4

Choose one option from each course for your event

Prawn & crayfish salad with avocado, house cured tomatoes & Cognac Marie Rose (gf)

Smoked haddock & leek chowder with baguette croutons & chive crème fraîche

Chicken & wild mushroom terrine with fine bean & shallot salad, grain mustard dressing



Rump of lamb with seasonal greens & glazed chantenay carrots (gf, df)

Grilled fillet of halibut with crushed potatoes & white wine cream (gf)

Scottish fillet of beef with fondant potato & green peppercorn sauce (gf)

All served with specially selected vegetables & potatoes



Gateaux Opera with espresso sauce Anglaise

Eton Mess with seasonal berries, Madagascan vanilla cream & crushed meringue

Selection of English cheese with chutney, celery, grapes and biscuits



Freshly brewed coffee & mints

£40.00



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Vegetarian & Vegan Options

Choose one of the following as the vegetarian alternative for your party

Open Lasagne with ratatouille & mozzarella
Roast butternut squash, sage & pine nut gnocchi (df)
Forest mushroom, red onion & brie strudel
Sweet potato, goats cheese & pepper galette (gf)
Spinach, leek & tarragon risotto cakes (gf, df)

Choose one of the following as the vegan alternative for your party

Starters/Mains

Sun blushed tomato soup (gf, df)
Roasted butternut squash and pine nut gnocchi (df)
Mushroom and red onion vegetable strudel

Desserts

Spiced rum and barbecued pineapple with soya ice cream (df, gf)
Selection of Sorbet
Exotic Fruit Platter



Hot & cold fork buffet

Creamy pork stroganoff with sweet smoked paprika (gf)

Rigatoni pasta with roast tomato, oregano & olive sauce (df, gf*)

Traditional Seafood pie with baked mashed potato crust

Steamed basmati rice (gf, df)

Rocket salad with Parmesan shavings & balsamic dressing (gf)

Garlic bread slices

Seasonal vegetable selection (gf, df)

Selection of sliced meats: cooked ham, salami, pastrami & chorizo (gf, df)

New potato & scallion salad with wholegrain mustard mayonnaise (gf, df)

Coronation coleslaw, lightly curry spiced with sultanas (gf, df)

Assorted seasonal leaves (gf, df)

Tomato, cucumber & spring onion with basil dressing (gf, df)

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Profiteroles with chocolate sauce

Baked American cheesecake with fruit compote

Citrus tart with lime crème fraîche

Cheese selection with celery, chutney & biscuits

£25.00 per person

* Can be made with gluten free pasta



BBQ

Selection of bread rolls

Please select three meat options

Mediterranean herb chicken kebabs (gf, df)

4oz beef burgers

Char grilled Pork Chops with Sage and Mustard (df, gf)

Pork and Leek Sausages

Gammon Steak (gf, df)

Chargrilled Chicken with Tikka Spices (gf, df)

Please select one vegetarian option

Portobello Mushroom, Goats Cheese and Red Onion Marmalade Parcels

Vegetable Kebabs with Coriander and Lime (vg)

Marinated Haloumi and Pepper Kebabs

Please select four salad options

Coleslaw (v, gf, df, vg)

Potato Salad with bacon and chives (gf, df)

Waldorf Salad

Wild Rice Salad

Cous-Cous with Lemon, Olives and Roast Veg (df)

Cucumber and Dill Salad (v, gf, df, vg)

Mixed Leaf Salad (v, gf, df, vg)

Pasta Salad with Roast Vegetables & Pesto (df)

Caprese Salad (gf)

Caesar Salad with Parmesan and Croutons

Spicy Chickpea Salad (df)

Roast Mediterranean Vegetable Salad (gf, df)

Please select two dessert options

Exotic Fruit Platter (df, gf)

Meringue with Chocolate Sauce

Chocolate Gateau

Summer Fruit Trifle

A selection of local cheese and biscuits

£22.95 per person

Minimum numbers of 35



Hog Roast

Traditional Hog Roast served with baps & apple sauce

Please select 4 savoury items

- Coleslaw (v, gf, df, vg)
- Potato salad, bacon, chives (gf, df)
- Mixed leaf salad (v, gf, df, vg)
- Couscous, lemon, olives, roast vegetables (df)
- Pasta Salad, roast vegetables, pesto, tomato, basil (df)
- Caesar salad, parmesan, croutons
- Roast Mediterranean vegetable salad (gf, df)
- Vegetarian quiche (v)
- Jacket skins, chive sour cream (v)
- Spicy wedges, sour cream dip (v)

Please select 1 dessert item

- Exotic Fruit platter (gf, df)
- Meringue, chocolate or raspberry sauce
- Chocolate gateau
- Summer fruit trifle

£21.00 per person

Minimum numbers of 80



Finger Buffet

Choose 6 items for your event £20.00
Add extra items for £3.00 each

Onion bhajis with mint yogurt (v)
Cajun chicken drumsticks (gf, df)
Spiced potato wedges (v, gf, df)
Roast vegetable skewers (v, gf, df)
Tempura tiger prawns
Mini assorted quiche
Sweet chilli chicken wings (gf)
Salmon bonbons with dill mayo
Spinach pakora with riata (v)
Sea salt baby jackets (v, gf, df)

Mini pie selection
Lamb kofta kebabs (df)
Selection of wraps
Vegetable dim sums (v, df)
Mini Greek salads (v, gf)
Stone baked pizza selection
Baby Caesar salads (v)
Sandwich selection
Cheese & red onion croissants (v)
Spring rolls with hoi sin dip (v, df)

Desserts

Apple crumble spoons
Chocolate brownie cubes
Exotic fruit skewers (gf, df)
Profiteroles & caramel fondue
Mini fruit tartlets

