















PERFECT FOR

CONFERENCES • CHRISTMAS PARTIES WORK EVENTS • BIRTHDAY PARTIES WEDDING RECEPTIONS • AFTERNOON TEA BABY SHOWERS • CHRISTENINGS FUNERAL GATHERINGS • BUSINESS MEETINGS RETIREMENT PARTIES • PRIVATE DINING

BRAMPTON HALT























The marguee can accommodate up to 70 people for a sit-down meal or up to 120 for a buffet, barbeque or hog roast. The hire costs include a team of dedicated staff, chairs, tables, cake table, background music and your own private garden seating area. We also have the facilities to help with entertainment and music requirements.





VENUE DETAILS





DAYLIGHT YES



CLUSTER 70

U SHAPE 20 THEATRE 80

BOOK THE MARQUEE TODAY!

If there is anything you wish to add to your event or if you want a completely bespoke experience, then get in touch with our team on **01604 842676** or via email bramptonhaltevents@mcmanuspub.co.uk and they will be happy to discuss your exact needs and offer you a customised package.











CLASSROOM 56





EVENTS & PRIVATE DINING HERE AT THE BRAMPTON HALT WE PROVIDE PARTIES FOR ANY OCCASION

Our party venue is located in the countryside of Northamptonshire, offering views across the lake, meaning your guests can take in the stunning scenery, whilst enjoying lavish food and excellent drinks. The Marguee at The Brampton Halt can accommodate up to 70 people for a sit-down meal or up to 120 for a buffet, barbeque or hog roast.

Exclusive Marguee, Private Bar and Private Garden hire for your event which includes the below:

- Champagne Chiavari Chairs
- Round Tables
- Tablecloths
- Internal Fairy Lights
- External Garden Lighting
- Internal PA System for background music, announcements and speeches
- A dedicated Event Venue Coordinator, along with all Service and Bar Staff
- Dance Floor (hire charge applicable)
- Private Bar

Hire The Marguee for £50 per hour and enguire about the minimum spends by speaking to our events team.

Call 01604 842676 or email bramptonhaltevents@mcmanuspub.co.uk



MARQUEE MENU

HOG ROAST MENU

To accompany the delicious pork we provide the following:

- New potatoes
- Stuffing
- Mixed Green Salad
- Coleslaw
- Apple Sauce
- Crackling
- Bread Rolls

£18.95 per person (Minimum numbers of 50)

BBQ MENU

Each BBQ will be cooked to your requirements and will be accompanied by the following:

- Corn on the Cobs
- Coleslaw
- Potato Salad
- Salad Station
- Choice from below:
- Sausages
- Beef Burger
- Chicken Burger

If you require a vegetarian or vegan option, please let us know!

- 1 choice per person £14.95
- 2 choice per person £18.95
- 3 choices per person £22.95

CANAPÉ MENU

- Korean Pork Belly Bites
- Chicken Liver Pate
- Smoked Salmon
- Mini Sausage Rolls
- Pea Spinach Ricotta Arancini
- Tomato Bruschetta
- Vegan Sausages

4 for £9.95 6 for £15.95 Additional items at £3.00

Please get in touch if you would like to discuss any allergies or dietary requirements. All prices include VAT and menus are sample menus and subject to availability. Bespoke menus can be costed on request.



FINGER BUFFET MENU

Choose from below:

- Buffalo Chicken Wings
- Pork Belly Bites
- Pork Sausage Rolls
- Mediterranean Vegetable Cheese Quiche
- Breaded Mozzarella Sticks
- Veggie Sausage Rolls
- Vegetable Spring Rolls
- Piri Piri Chicken Skewers
- Selection of Mini Pies
- Onion Bhajis
- Margherita Pizzas
- Selection of Sandwiches (additional charge of £3.00 per person)

All finger buffets are served with a choice of salt and pepper skin on fries, mixed green salad and coleslaw.

3 items for £12.95

- 5 items for £15.95
- 7 items for £18.95

Additional items £3.00 pp

DESSERT STATION

- White Chocolate and Raspberry Cheesecakes
- Chocolate Brownies
- Lemon Tart

Selection of three desserts at £7.95 per person

AFTERNOON TEA BUFFET

• Warm scones with clotted cream, fruits and jam

Selection of Finger Sandwiches:

- Creamy Egg and Mayonnaise
- Cured Ham and Mustard
- Smoked Salmon and Soft Cheese
- Cucumber

Selection of Cakes:

- White Chocolate and Raspberry Cheesecakes
- Mini Chocolate Brownies
- Lemon Tart

£22.95 per person



TWO COURSE £29.00pp THREE COURSE £35.00pp

TO START

Brixworth Pâté GFA Red onion chutney, toasted bloomer, salad garnish

Tomato & Mozzarella Bruschetta GFA Cherry tomatoes, basil oil, creamy mozzarella, toasted bloomer

Salmon & Dill Fishcakes Chunky tartare, rocket, pea shoots & pickled fennel salad

MAINS

Lemon & Thyme Half Roast Chicken GF Truffle & Parmesan mash, seasonal vegetables, Chasseur sauce

12 Hour Slow Cooked Lamb Shoulder GF Dauphinoise potatoes, pea puree, roasted carrots, sugar snap peas, rosemary & red wine jus

Slow Roasted Pork Belly Crispy crackling, rosemary salted Hasselback potatoes, green beans, carrot puree, red wine jus

Wild Mushroom & Spinach Risotto VGA Rosemary salted Hasselback potatoes and root seasonal vegetables

DESSERTS

White Chocolate & Raspberry Cheesecake

Lemon Meringue Tart

Chocolate Brownie GF

Raspberry & Chocolate Tart v

Served with tea and coffee

Please get in touch if you would like to discuss any allergies or dietary requirements.

GFA Gluten free alternative. VGA Vegan alternative.

Food allergy notice; if you have a food allergy or a special dietary requirement please inform a member of our staff before you place your order.





























THE

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THEBRAMPTONHALT.CO.UK

