



BARTON HALL HOTEL & SPA

ORANGERY WEDDINGS

INCLUSIVE PACKAGE

Hire of the Orangery for your ceremony and drinks reception

Charles Suite for your wedding breakfast & evening reception

Private bar & patio

Use of lawns & garden for photographs

Dedicated wedding co-ordinator

Professional Toastmaster

Resident DJ for the evening reception

Four-poster honeymoon suite

Ten standard bedrooms bed & breakfast

White linen table cloths, napkins, cutlery, crockery & glassware

Drinks package

Three-course wedding breakfast

Evening buffet

Wedding breakfast tasting also included for two

weddings@bartonhall.com

01536 515 505

Packages subject to availability and our booking terms & conditions



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WEDDINGS MENUS

Please choose 3 canapés. One of each will be served to your guests. Please choose one starter, one main and one dessert. Those with dietary requirements will be catered for separately. Please also select one evening buffet option.

CANAPÉS

Mini Fish and Chips with a Tartar Sauce
Toad in the Hole with a Red Onion Chutney
Spicy Chicken Bon Bon, Chilli Jam on Crostini
Onion Relish Shallot & Goat's Cheese Tart (v, gfoa)
Jackfruit Wings with a Sweet Chilli Sauce (ve)

DRINKS PACKAGE

Pimm's Cup, glass of Sparkling Wine or Bottled Beer for Reception Drinks

Half a Bottle of House Wine per person with the Wedding Breakfast

Glass of Sparkling Wine for the Toast after Speeches



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WEDDINGS SAMPLE MENU

STARTERS

Brixworth Pâté, Sweet Red Onion Chutney, Crisp Leaves & Rustic Bread (gfoa)
Ham Hock Pressing, Red Onion Chutney, Micro Salad & Bread (gfoa)
Cream of Vegetable Soup (gfoa, v, veoa)
Twice Baked Cheese & Spinach Soufflé with a Spinach Cream Sauce (gf)
Tomato, Buffalo Mozzarella & Basil Timble (gfoa, v)

MAINS

Slow Roast Pork Belly with New Potatoes, Seasonal Vegetables, Shallots, Bacon and
Caramelized Onion and Apple Sauce (gf)
Roasted Chicken Breast, New Potatoes, Garlic & Tarragon Mushrooms, Puy Lentils &
Seasonal Vegetables (gf)
Pan Roasted Salmon, Potato Cake, Seasonal Vegetables, Lemon Beurre Blanc (gf)
Vegetable Pithivier with a Mustard Mash, Seasonal Vegetables & Pesto Sauce (v, gfoa)
Gnocchi with a Garlic Tomato Confit, Grilled Courgettes, Rocket Pesto and Creamy
Pesto Sauce (ve)

DESSERTS

Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream (gfoa)
Blueberry Cheesecake, Meringue, Passionfruit Gel with a White Chocolate Soil and
Blueberry Ice Cream (gf)
Chocolate Tart, Vanilla Chantilly Cream, Strawberry, Strawberry Purée and a White
Chocolate Crumb
Red Wine Poached Pear with Vanilla Mascarpone and Pistachio (v, gf)
Lemon Tart with an Italian Meringue and a Lemon Purée



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ORANGERY SAMPLE MENU

EVENING BUFFET

All American:

Hot Buffalo Wings, Mini Burger Sliders, Hot Dogs, Side of Fries

British Fayre:

Mini Fish & Chips, Beer Battered Sausage, Mushy Peas & Tartar Sauce

Traditional Hog Roast:

Served with Rolls, Apple Sauce, Sage & Onion Stuffing, Coleslaw & Mixed Leaf Salad

Italian Fayre:

Pizza and Pasta

CHILDREN'S MENU

STARTERS

Cheesy Garlic Bread (v)

Fish Dippers (gfoa)

Chicken Goujons (gfoa)

MAINS

Spaghetti Bolognese (gfoa)

Cheese & Tomato Pizza (v)

Sausage and Mash

DESSERTS

Chocolate Brownie (v)

Fruit Salad (ve, gf)

Ice Cream Selection (v, gf)



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WWW.BARTONHALL.COM
BARTON ROAD, BARTON SEAGRAVE
KETTERING, NORTHAMPTONSHIRE, NN15 6RS



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PRICING

based on 60 guests

Please enquire for pricing

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