



HARROWDEN HALL
WEDDINGS

Wedding Menu Options

2026/2027

The **PERFECT** venue for your dream wedding

Welcome

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

Harrowden Hall has a long and successful history of delivering high quality bespoke weddings, as well as a variety of private functions and corporate events. Our dedicated team are on hand to support you throughout the planning process, to ensure that your celebration runs smoothly from start to finish.

In the accompanying information, you will find a selection of our wedding menu options, from wedding breakfasts to evening buffets. We do, of course, recognise that your special day should be tailored to meet your precise needs, so all dishes can be easily edited to make your day as personal and memorable as it should be.



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's main dining hall is the Vaux Room, perfect for hosting your wedding breakfast. This stunning room is painted in muted colours, with five large picture windows overlooking the beautiful gardens and parkland golf course, providing an intimate and well-lit space.

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.



Wedding Breakfast

To Start

ROLL AND BUTTER INCLUDED WITH ALL 3-COURSE DINNERS **G, B**

Homemade Vine Roast Tomato and Red Pepper Soup with Garlic Infused Croutons **G, CEL**

Pan Fried Duck Breast with Oriental Salad & a Rich Plum Sauce **G, Mus**

Locally Sourced Smoked Salmon with a Citrus Dressing & Avocado Confit **M**

Brixworth Pate, Red Onion Chutney & Melba Toast **G, M, CEL, SULPH**

Wild Mushroom Pate with Melba Toast **M, G**

To Follow

Roast Striploin of Beef with Homemade Yorkshire Pudding & Rich Gravy **G, E, M**

Corn Fed Chicken Breast with a Wild Mushroom Stuffing & a Creamy Garlic Sauce **G, E, M**

Herb Crusted Lamb Cutlets with Creamy Mashed Potato & Mint Gravy **M**

Poached Salmon Supreme with a Lemon, Capers & Dill Sauce **M**

Luxury Wild Mushroom, Spinach & Cream Cheese Wellington with a Garlic Cream Sauce **G, M, E**

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

To Finish

White Chocolate Mousse with a Belgian Chocolate Case & Brownie Ice Cream **G, M, E**

Melting Chocolate Fondant with Very Vanilla Ice Cream and Raspberry Coulis **G, M, E**

Red Berry Eton Mess Martini with Raspberry Sorbet **M, E**

Crème Brûlée with Blueberry and Mini Shortbread Biscuits **G, M, E**

New York Baked Vanilla Cheesecake served with Very Berry Ice Cream **G, M, E**

Homemade Caramel Apple Crumble Tart with Custard **G, M, E**

FOLLOWED BY COFFEE, TEA & CLUBHOUSE MINTS

3 course - £61.50 per person

2 course - £52.50 per person



Children's Menu

To Start

ROLL AND BUTTER INCLUDED WITH ALL 3-COURSE DINNERS **G, B**

Tomato Soup **G, CEL**

Garlic Ciabatta **G, M**

To Follow

Roasted Chicken Breast with Roast Potatoes & Seasonal Vegetables

Pork Sausages with Mashed Potato & Peas **G, SULPH**

Vine Roasted Tomato Penne Pasta topped with Mature Cheddar **G, E, M**

To Finish

Dark Chocolate Brownie with Vanilla Ice Cream **G, M, E**

Sticky Toffee Pudding & Custard **G, M, E**

Clotted Cream Vanilla Ice Cream **M, E**

3 course - £22.00 per child
2 course - £15.00 per child



House Canapes

Maple Syrup Glazed Pork Belly **SULPH**

BBQ Beef Brisket **G, CEL, SOY**

Roast Beef & Horseradish **M, E, MUS**

Chicken Caesar Salad **M, E**

Smoked Salmon & Cream Cheese **M**

Prawn Cocktail **C, E**

Cajun Spiced Prawns & Avocado **C**

Watermelon, Cucumber and Blueberry

Tomato and Mozzarella **M**

Feta & Avocado Crostini **G, M**

A selection of 3 choices at £10 per person
A selection of 5 choices at £15 per person



HARROWDEN HALL

Evening Menu

Pizza Buffet at £12 per person

STONE-BAKED 10" PIZZAS WITH A CHOICE OF 4 TOPPINGS

Margherita **G, E, M**

BBQ Chicken **G, E, M, CEL, SOY**

Meat Feast **G, E, M, SULPH**

Hawaiian **G, E, M**

Finger Buffet at £17 per person

A Selection of Filled Sandwiches **G, E, M, C, F**

Homemade Pork and Chorizo Sausage Roll **G, SULPH, E**

Mini Yorkshire Pudding with Beef & Horseradish **G, E, M, MUS**

Filo Pastry King Prawns with a Sweet Chilli Dip **G, C, E, M, SULPH**

A Selection of Homemade Vegetarian Tartlets **G, E, M, SULPH**

Spiced Potato Wedges with Sour Cream & Chive Dip **G, M**

Luxury Fork Buffet at £22 per person

A Selection of Cold Meats & all Trimmings

Buttered New Potatoes **M**

Southern Fried Chicken Goujons **G, M**

Crisp House Salad & Honey Mustard Dressing **E, M**

Tomato, Red Onion & Basil Salad

House Coleslaw **E**

Spicy Rice Salad

Assorted Bread Rolls & Butter **M, G**

Pulled Pork Baps at £25 per person

Locally Sourced Roast Pork, Stuffing & Crackling **G, SULPH**

Freshly Baked Baps **G**

Spring Onion & Chive Potato Salad **M**

Crisp House Salad

Tomato, Red Onion & Basil Salad

House Coleslaw **E**

Spicy Rice Salad

BBQ or Hog Roast at £27.50 per person

PLEASE CONTACT US TO RECEIVE OUR BESPOKE BBQ OPTIONS OR HOG ROAST MENU



Afternoon Tea

Menu A at £25 per person

A selection of assorted finger sandwiches (see below)

Freshly baked scones, served with clotted cream and preserves **G, M, E, SULPH**

Chef's selection of cakes **G, M, E, SULPH, N**

Tea and fair-trade coffee **M**

Menu B at £30 per person

A selection of assorted finger sandwiches (see below)

A selection of assorted savouries **G, M, E, F**

Freshly baked scones, served with clotted cream and preserves **G, M, E, SULPH**

Chef's selection of cakes **G, M, E, SULPH**

Tea and fair-trade coffee **M**

Finger Sandwich Fillings

OPTION OF 5 CHOICES

Egg & Cress **E, M, G**

Mature Cheddar Cheese & Chutney **G, M, SULPH**

Ham & Tomato **G, M**

Tuna & Cucumber **G, M, C, F**

Coronation Chicken **G, M, SULPH**

Smoked Salmon & Cream Cheese **G, M, F**

Prawn Mayonnaise **G, M, E, F**

Beef & Horseradish **G, M, MUS**



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.

D - DAIRY

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 on your special day to you.



Contact us



01933 677234 (extension 1)



weddings@wellingboroughgolfclub.com



Harrowden Hall
The Slips
Great Harrowden
NN9 5AD

Keep up-to-date



www.harrowdenhall.com



[@harrowdenhall](https://www.instagram.com/harrowdenhall)



[Harrowden Hall](https://www.facebook.com/harrowdenhall)