

# *Highgate House*

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# Highgate House

y o u r c e l e b r a t i o n

Set in the attractive village of Creaton, seven miles from Northampton town centre, the warm, historic atmosphere at Highgate House has been retained over the last three hundred and forty years. A truly enchanting property, Highgate House combines 17th century charm with 21st century comfort to entertain and amaze its guests and visitors.

Built in 1663, it started life as a Coaching Inn, changing hands many times until it was sold to Michael and Diana Chudley in 1964 as a home for their large family. Highgate House owes its existence to the creativity and energy of Diana Chudley and the many people who had the good fortune to work with her. Its continued success as one of Britain's premier country house venues is due, in large measure, to the loyalty and dedication of its staff, which uses forty years of experience and expertise to ensure the success of your celebration. Highgate House remains, to this day, family owned and managed as part of the Sundial Group, a collection of superb properties across the United Kingdom.

With 98 individually decorated en-suite bedrooms, Highgate House can accommodate your guests in comfort—enabling them to enjoy your event without the worry of a long drive home. The team of award-winning chefs provides cuisine of the highest quality, using fresh, local produce to create superb menus for all occasions. Accredited by the Vegetarian Society and committed to achieving consistently high standards, the kitchen at Highgate House is renowned for the excellent food it offers its guests.

## A Choice of Rooms for Your Event

Highgate House has many superb dining rooms that are beautifully furnished to create a perfect atmosphere for a variety of events, from a private, intimate dinner to a large corporate function.

The splendid wood-panelled Baronial Hall, steeped in history and charm, bestows a sense of historic splendour upon any occasion. As many as 60 guests can be seated comfortably.

The beautiful Library and the elegant Drawing Room, with stunning views overlooking rolling Northamptonshire countryside, are both situated in the heart of the Main House. Suitable for many varied events, they can seat up to 16 and 40 guests respectively.

For larger parties the Coote Room can seat up to 150 for an evening reception and can be set up with a dance floor area and entertainment or a disco. A private bar is also available.



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## m e n u   s e l e c t o r

Groups of 60 or less may select three options from each course for their guests to choose from at the table. Groups over 60 may make one selection per course plus a Vegetarian alternative if necessary.

£35.00 per person

### Starters

Wild Mushroom and Tarragon Risotto,  
Parmesan Shavings, Basil Pesto

Baked Vine Tomato and Goat's Cheese Tart,  
Rocket Salad, Caramelised Onion Compote

Loch Fyne Smoked Salmon and Prawn Salad,  
Lime and Chervil Mayonnaise

Chargrilled Marinated Chicken,  
Red Leaf Salad, Blue Cheese Dressing  
and Beetroot Crisps

Warm New Potato and Mixed Leaf Salad,  
Wholegrain Mustard and Honey Sauce,  
Crisp Pancetta and Glazed Shallots

Hot Confit of Duck Leg,  
Oriental Orange and Coriander Salad,  
Beansprouts, Plum and Hoi Sin Dressing

### Main Courses

Baked Marinated Salmon Fillet,  
Asparagus Risotto, Cherry Tomato Compote

Seared Duck Breast,  
Sweet Potato and Carrot Puree,  
Armagnac and Herb Jus

Roast Sirloin of Hereford Beef,  
Roasted Seasoned Vegetables,  
Green Peppercorn Sauce

Chicken Breast  
wrapped in Parma Ham,  
Chardonnay and Chive Cream Sauce

Roast Saddle of Lamb  
stuffed with Garlic, Pinenut and Apricot Farce,  
Braised Red Cabbage, Roast Pan Gravy

Grilled Seabass,  
Ratatouille Vegetables, Sun-blushed Tomato  
and Olive Sauce

### Vegetarian Main Courses

Wild Mushroom and Leek Cannelloni,  
Capsicum Sauce

Layered Vegetable and Mozzarella Strudel  
with White Wine and Parsley Cream Sauce

Butternut Squash, Red Pepper  
and Feta Cheese Filo Parcels,  
Fennel and New Potato Lyonnaise

Spiced Potato and Lentil Cakes,  
Tossed Oriental Salad, Mango and Chilli Dressing

Aubergine, Red Onion  
and Goat's Cheese Frittata,  
Asparagus Salad

Chargrilled Vegetable Biryani,  
Braised Brown Rice, Crispy Deep-Fried  
Onion Rings and Coriander

Field Mushrooms stuffed with Sun-blushed  
Tomato and Olive Cream Cheese,  
Fresh Spinach, Basil Crumb

Butternut Squash and Roast Celeriac Risotto,  
Pinenuts, Shaved Parmesan

### Desserts

Iced White Chocolate and Drambuie Parfait,  
Caramelised Oranges

Warm Deep-Filled Treacle Tart,  
Vanilla Ice Cream, Grilled Figs

Cherry and Almond Strudel,  
Amaretto Anlaise

Baked Vanilla and Raspberry Cheesecake,  
Fresh Raspberries, Fruit Coulis

Dark and Milk Chocolate Torte,  
Crushed Amaretto Biscuits, Poached Apricots

Vanilla Crème Brûlée,  
Hazelnut Shortbread Thins

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## s u p p l e m e n t a r y   d i s h e s

### Starters per person supplement

King Prawn Skewers, Fresh Chillies, Coriander and Coconut Cream	£5.00
Roast Duck and Chicken Liver Rillettes, Rosemary and Sultana Toast, Plum and Apple Chutney	£4.00
Gravadlax of Salmon, Rocket and Asparagus Salad, Dill and Wholegrain Mustard Dressing	£4.00

### Intermediate Courses

Salmon marinated in Dill and Lemon	£6.50
Raspberry Sorbet steeped with Champagne and Fresh Raspberries (v)	£6.50
Cream of Butternut Squash Soup, Shaved Parmesan Cheese (v)	£6.50
Wild Mushroom Soup, Madeira Cream, Fresh Herb and Parmesan Croutes (v)	£6.50
Capsicum and Mozzarella Bruschetta, Crisp Pancetta, Red Pesto Dressing	£6.50

### Main Courses

Crisp Breast of Chicken wrapped in Pancetta, Wild Mushroom Seasoning, Champagne Sauce	£4.00
Medallions of Pork Fillet, Cox's Apple Chutney, Calvados and Sage Sauce	£5.00
Roast Guinea Fowl* with Herbs and Bacon, Armagnac and Caramelised Onion Jus	£5.00
Fresh Tuna Steak, Sautéed New Potato Salad, Tarragon and Chilli Salsa	£5.00
Roast Gressingham Duck, Gratin Potato, Griottines Cherry Sauce	£6.00
Tournedos of Beef Fillet, Onion Mash, Rich Madeira Wine and Thyme Sauce	£6.00
Roast Rack of Lamb, Wild Mushroom Risotto, Herb Sauce and Truffle Oil	£6.00
Grilled Fillet of Seabass, Oriental-Style Vegetables, Epice Dressing	£6.00

### Desserts

Warm Chocolate Tart with Hazelnuts, Dairy Vanilla Ice Cream	£3.00
Pear Tart Tatin, Clotted Cream, Ginger Syrup	£3.00
Strawberry Crème Brûlée, Strawberry Compote and Shortbread Biscuits	£3.00
Hot Apple, Cinnamon and Praline Strudel, Amaretto Anglaise and Vanilla Ice Cream	£3.00
Selection of Cheese and Biscuits	£5.50

\*Subject to seasonal availability

*If your favourite dish is not amongst our selections,  
our Head Chef will be happy to discuss alternative options with you.*

# Highgate House

## w i n e l i s t

### Fair Trade Selection

France – White Sauvignon Blanc, Vin de Pays d'Oc £15.25  
A lovely, crisp, dry white wine with full and fruity flavour that is balanced by a refreshing acidity. ABV 13%

France – Red Shiraz, Vin de Pays d'Oc £15.25  
A rich, dark-coloured wine that has a lovely peppery flavour and elegant aftertaste. ABV 14%

### White Wine Selection

Chile Chardonnay, Los Vilos £14.95  
Crisp, clean, dry white wine with underlying fruitiness. ABV 13%

Italy Pinot Grigio, Due Torri £17.25  
Dry wine with an intense fruit, soft golden colour and hint of spice on the palate. ABV 12.5%

France Chablis, Dom. Des Manants Burgaundy £22.95  
Domaine bottled Chablis with good fruit balanced by natural acidity. Refreshing, full of flavour. ABV 12.5%

France Sancerre, Domaine Dézat £24.95  
Dry with lovely rich fruit and full Sauvignon bouquet. Outstanding wine. ABV 12.5%

### Red Wine Selection

Chile Cabernet Sauvignon, Los Vilos £14.95  
Elegant, soft and smooth with good depth of flavour and character. ABV 13%

South Africa Pinotage, Franschoek Cellars £17.25  
Ripe cherry colour, vivid and bright with attractive berry plum and fig aromas. ABV 13.5%

France Fleurie, La Chapelle des Bois Beaujolais £21.95  
Soft fruit and inviting wine, often referred to as the 'Queen of Beaujolais'. ABV 12.5%

New Zealand CJ Pask, Cabernet Merlot £22.95  
Full Cabernet flavour with a little softness from the Merlot and hint of oak. ABV 13.5%

### Champagne and Port

France Moët et Chandon, Brut Imperial £42.85  
Crisp, very pleasantly dry and distinctive in character with full bouquet and soft rounded palate. ABV 12%

France Veuve Clicquot, Yellow Label NV £51.00  
Light straw-colour, fine mousse, grapey nose and fresh light flavour. ABV 12%

Portugal Taylor, Late-Bottled Vintage £20.95  
Typical vanilla bouquet from this rich wood-matured Port. ABV 20%



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## a d d i t i o n a l i n f o r m a t i o n

- Please contact our sales manager to discuss your requirements or to book your event.
- The prices in this brochure are valid until 31st December 2008.
- A copy of our terms and conditions is available on request.



- Wheelchair access to some of our facilities may be restricted owing to the historic nature and/or listed status of our properties.



- Sundial Group venues have induction loops on-site for the hard of hearing.



- Our promotional literature is available in large-print and spoken word format.



- Our kitchen is accredited by the Vegetarian Society and is also happy to accommodate any special dietary requirement.

In all instances please contact the relevant venue for specific information and assistance prior to your arrival. We will endeavour to help in any way we can.

Please be advised that dishes on these menus may contain nuts



**SUNDIAL**  
Venues and  
events group

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