

Celebrations & Special Occasions

Menus & Packages



Highgate House

Northamptonshire

Come and visit our beautiful country house and experience this stunning location for yourself. Our dedicated events planner will show you the extensive range of rooms on offer at Highgate House and discuss your ideas with you to ensure the perfect event.

The perfect reason to stay

Highgate House is a beautiful country house in picturesque Creton, 7 miles north of Northampton. With 97 individually decorated traditional and contemporary bedrooms, it offers a range of single, double and family bedrooms, each with en-suite showers, baths or both.

For further details about booking accommodation please speak to your event planner.

A Choice of Rooms for Your Event

Highgate House has a range of private dining rooms which help to create the perfect atmosphere for a variety of celebrations from a private, intimate dinner to larger functions.

Our wonderful location is the perfect place to celebrate a birthday, anniversary or any special occasion, providing exquisite cuisine alongside warm, friendly hospitality and service that is attentive yet unobtrusive.

The showpiece of Highgate House's dining rooms is the majestic Baronial Hall, which occupies prime position within the main house itself. Immediately adjoining the Baronial Hall are the Holly Room and the Drawing Room. The last of the main house dining rooms are the Pine Room, which looks out onto the main lawn and the charming Library.

In a more modern area of Highgate House, The Terrace Restaurant is where residential guests dine, it is also open every evening for table bookings, having established a fantastic local reputation for freshness with its daily-changing menu. Flanking the Terrace Restaurant are the Chudley Room (which can be partitioned from or attached to the restaurant) and the Conservatory, which can also be used as a coffee lounge or a private bar.

Large celebrations and gala dinners can also choose the Coote Room, which can welcome up to 200 people for an evening meal.



Exquisite Cuisine

We give preference to local produce wherever we can and we use seasonal produce for maximum freshness and to help reduce our carbon footprint. A range of our vegetarian dishes have been accredited by the Vegetarian Society, and the procedures and practices they recommend are ones we adopt across all the meat-free options we offer. The vegetarian options we provide are prepared with the same care and thought as everything else on the menu, and with a little notice, our kitchen can accommodate any dietary requirement.

Groups up to 60: Organisers can select up to three options per course and guests may choose on the night

Groups of 61 or more: Organisers select one option per course and notify us in advance of any vegetarians or special dietary requirements

Celebration Menu Selector (£35.00 per person)

Starters

Home-made Salmon Gravadlax with a Red Amaranth Salad and a Beetroot and Horseradish Chutney

Baked Field Mushroom with a Sun-Blushed Tomato Tapenade, Buffalo Mozzarella and a Basil Dressing

Terrine of Duck Rillettes accompanied by Spiced Oranges, Sakura Salad and a Sherry Et Shallot Dressing

Crispy Filo Wrapped Goat's Cheese presented on Apple Salad with Flaked Chillies and Yoghurt Dressing

Butternut Squash and Roast Red Pepper Risotto with Shaved Pecorino and a Basil Oil

Leek and Potato Vichyssoise finished with a Lemon Grass Infusion

Main Courses

Pan-Fried Breast of Chicken Served on a New Potato Lyonnaise with a Bacon and Mushroom Jus

Wild Mushroom and Cream Cheese Cannelloni With Garlic Focaccia

Goat's Cheese and Sun-Blushed Tomato Tart with Rosemary Potatoes and a Herb Salad

Roast Rump Of Lamb presented on Bubble and Squeak with a Rosemary Sauce

Pan Fried Tenderloin of Pork served on Colcannon Potatoes with a Pink Peppercorn Sauce

Grilled Fillet of Salmon with a Fennel and New Potato Lyonnaise and a Dill Vermouth Sauce

Baked Fillet of Seabass wrapped in Filo Pastry with Saffron Potatoes, Roast Cherry Tomatoes and a Fine Herb Dressing

Desserts

Bramley Apple and Blackberry Crumble accompanied by a Vanilla Cream

Baked Lemon Cheesecake presented with a Warm Rhubarb and Ginger Compote

Cambridge Burnt Cream with an Almond Shortbread

Iced Drambuie Parfait with Chantilly Cream and Caramel Oranges

Vanilla Panna cotta Served in a Brandy Snap Basket with a White Chocolate Anglaise and Marinated Strawberries

Coffee and Mints

Cheese course available for a supplement of £5 per person



Gourmet Menu Selector (£42.00 per person)



Starters

Timbale of Cornish Crab and Loch Fyne Smoked Salmon with Micro Leaf Salad, Guacamole, Marinated Tomato and a Coriander Dressing
Confit Duck and Foie Gras Terrine with Caramelised Red Onions, Roast Figs and Warm Rosemary Bread
Slow Cooked Ballotine of Salmon presented on Marinated Cucumber Salad, Avruga Caviar and a Tomato and Herb Dressing
Seared Carpaccio of Beef Fillet with a Red Amaranth Salad, Horseradish Cream and Flaked Chillies
Twice Baked Roquefort and Pear Souffle with a Pecan Nut Salad and a Chervil Dressing

Main Courses

Roast Rack of Lamb served with a Parsnip Crumble, Braised Leeks and a Green Chartreuse Sauce
Pan-Fried Corn-Fed Chicken presented with a Fondant Potato, Creamed Broad Beans, Crispy Bacon and a Madeira and Herb Jus
Chargrilled Fillet of Beef served with Dauphinoise Potatoes, Roasted Baby Carrots and Shallots with a Rich Brouilly Wine Sauce
Paupiette of Lemon Sole with Salmon Mousse, Steamed New Potatoes, Asparagus and a Tomato and Dill Butter Sauce

Desserts

Hot Apple and Pear Charlotte with a Cinnamon Sauce and Clotted Cream
A Trio of Chocolate: Warm Chocolate Sponge with Fondant Sauce, White Chocolate Mousse and Iced Milk Chocolate Parfait
Iced Praline Parfait with Candied Fruits and a Honey Tuille
Gateau Opera with a Duo of Coffee and Chocolate Sauces

Canapés (3 items - £5.95 per person | 6 items - £10.95 per person)

Please make your selection from the following:

Ham, Pine Nut and Cheddar Beignets
Green Olive Tapenade and Parma Ham on Bruschetta, Lemon Oil
Blinis with Smoked Salmon and Cream Cheese
Crab Hollandaise or Asparagus and Bearnaise Tarts
Croque-Monsieur
Baby Spinach, Roasted Pepper and Stilton Frittata (v)
Warmed Capricorn Goat's Cheese Canapés, Basil Oil (v)
Oriental King Prawns and Dip
Savory Scone with Creamed Roquefort Cheese (v)
Tuna, Baby Plum Tomatoes, Feta and Rosemary Skewers
Spiced Lentil Cakes with Mango Relish (v)
Cheese Straws (v)



Finger Buffet Menus

All prices per-person

Selection One

£18.00

Selection of sandwiches
Vegetable spring rolls
Honey & mustard chicken skewers
Lemon sole goujons, tartar sauce
Spiced jacket potato wedges, sour cream dip
Mediterranean vegetable crostini
Lamb koftas with a mint yoghurt dip

Chocolate éclairs
Mini fruit Pavlovas

Selection Two

£19.00

Selection of sandwiches
Tomato & mozzarella crostini
Chicken tikka skewers
Spiced jacket potato wedges, sour cream
Sun-blushed tomato sausage rolls
Selection of crudités & dips
Lemon sole goujons with a tartare sauce

Lemon tart with fresh raspberries
Chocolate éclairs

Selection Three

£20.00

Selection of open sandwiches & wraps
Filo prawns, sweet chilli sauce
Sun-blushed tomato sausage rolls
Goat's cheese crostini with grape chutney
Chicken satay
Vegetable samosas
Avocado filled with Marie Rose dressed prawns

Fresh fruit tartlets
Dark chocolate mousse

Selection Four

£22.00

Selection of sandwiches & wraps
Parma ham & sun-blushed tomato crostinis
Filo prawns, sweet chilli sauce
Leek & goat's cheese quiche
Lamb koftas with a mint yoghurt dip
Lime & coriander chicken skewers
Mini smoked salmon & cream cheese bagels
Spiced jacket wedges, sour cream
Tomatoes filled with couscous
Vegetable samosa

American baked cheese cake
Chocolate truffle tart

All above menu selections include coffee and mints

Hot Fork Buffet Menus

All prices per-person

Selection One

£24.00

Starters

Home-made soup of the day
Tomato & mozzarella salad, pesto dressing

Main Dishes

Roasted salmon with watercress sauce & roast cherry tomatoes
Coq au vin
Mediterranean vegetable lasagne
Soft herb new potatoes
Panaché of vegetables

Selection of salads & breads

Dessert

Lemon & lime panna cotta
Chocolate short breads with fresh strawberries

Selection Two

£26.00

Starters

Home-made soup of the day
Salmon & prawn terrine, lemon & herb dressing

Main Courses

Thai chicken curry
Grilled red mullet, chilli & lime dressing
Roasted stuffed aubergine with creamed wild mushrooms
Pilau rice
Sautéed courgette with pink peppercorns & lemon

Selection of salads & breads

Desserts

Coconut & lime brûlées
Duo of chocolate mousse

Selection Three

£28.00

Starters

Home-made soup of the day
Selection of cured meats

Main Courses

Beef bourguignon
Mixed seafood paella
Spinach & ricotta cannelloni
Cauliflower & broccoli bake
Roasted Parmentier potatoes

Selection of salads & breads

Desserts

Home-made tiramisu
Mixed fruit tartlets



The Terrace Restaurant



The Cootie Suite



Holly Dining Room

Alfresco Dining

All prices per-person



Barbecue Sample Menu

From £20 per person

Please choose a selection of the following:

Barbecued devilled Minute Steaks with Pitta Breads
Chicken Fillets marinated in Tarragon & Garlic
Pork & Leek Sausage with Caramelised Onion
Grilled Salmon with fresh Basil Oil
King Prawns with Lemon & Dill Dressing
Grilled Swordfish with Sweet Curry glaze
Marinated Haloumi Cheese with Tang-Tang dressing
Spiced roast Butternut Squash with Rocket
Jacket Potatoes
Buttered New Potatoes
Selection of salads

Desserts

Chocolate Marquis
Cappuccino Mousse with Chocolate Nut Biscotti
Fresh Fruit Salad

Hog Roast Menu

From £26 per person

Spit Roast Suckling Pig Filled with Fragranced Herbs
Apricot and Thyme Seasoning
Freshly Baked Bread
Pickles, Chutneys, Sauces

Salads

- Crisp Mixed Leaves
- Tomato, Basil, Mozzarella Salad
- Cucumber
- Coleslaw
- New Potato & Chive Salad
- Tabouleh Salad
- Tuna & Seared Salmon Pasta Salad
- Green Bean Niçoise Salad with Anchovies,
- Cherry Vine Tomatoes, Olives
- Greek Salad
- Beetroot & Red Onion Salad
- Celeriac, Apple, & Fennel Salad
- Fresh Spinach, Bacon & Prawn Salad
- Caesar Salad

Private Lunches

All prices per-person

£27.00 per person

Starters

Smoked Haddock Fishcake served on a Rocket Salad with a Home-made Tartare Sauce

Cajun Spiced Chicken presented on a Little Gem Salad with Crispy Smoked Bacon and a Maple Dressing

Buffalo Mozzarella, Fig and Red Chard Salad with a Balsamic Syrup

Fresh Home-made Soup of the Day with Warm Bread

Hot Halloumi Cheese, Vine Tomato and Radicchio Salad with a Caper Dressing

Pressed Ham Hock served with a Sakura Salad, Spring Onion Puree and Warm Granary Bread

Main Courses

Braised Shank of Lamb served with Roasted Roots, Creamed Potatoes and a Thyme Scented Sauce

Baked Fillet of Salmon with Soft Herb Crushed Potatoes and a Light Vermouth Cream

Slow Roasted Belly of Pork with Fondant Potato, Caramelised Apples and a Sage Sauce

Fennel, Caramelised Onion and Cheddar Tart with Baby Salad and Balsamic Syrup

Wild Mushroom and Spinach Risotto with Aubergine Caviar and a Madeira Froth

Desserts

Strawberry Tart with Chantilly Cream and Coulis

Pear Tarte Tatin with Vanilla Ice Cream and an Amaretto Butterscotch

Baked Raspberry Cheesecake with a Compote of Forest Fruits

Home-made Sherry Trifle

Chocolate Brownie Ice Cream Sundae

Vanilla Meringue Roulade with Poached Apricots and Chocolate Sauce

Coffee and mints

Cheese course available for a supplement of £5 per person



Children's Menu

Priced at £6.50 per child, including main course with two sides and a dessert. Under 4s eat free.

Mains

4oz Sirloin Steak

Served with 2 sides of your choice

Fajitas

Stir-fried Chicken, Peppers and Onions in a Soft Tortilla Wrap with Cheese, Guacamole and Salsa
(Available as a vegetarian option without Chicken)

Fresh Battered Fish

Served with 2 sides of your choice

Mini 100% Hereford Beef Burger

In a Fresh Bread Bun with 2 sides of your choice

Mini Vegetarian Burger

In a Fresh Bread Bun with 2 sides of your choice

Cumberland Pork Sausages

Served with 2 sides of your choice

Vegetarian Sausages

Served with 2 sides of your choice

Bolognaise Pasta

Served in a home-made Minced Beef and Tomato Sauce, with 2 sides of your choice

Tomato Pasta

Served in a home-made Tomato Sauce, with 2 sides of your choice

Carbonara Pasta

Served in a Fresh Creamy Sauce with Bacon and 2 sides of your choice

Free Range Boiled Egg and Soldiers

Served with Wholemeal or White Bread, and 2 sides of your choice

Sides

Potato Wedges

Mashed Potato

Chunky Chips

New Potatoes

Fresh Mixed Salad

Peas

Baked Beans

Corn on the Cob

Broccoli

Fresh Crudités with Houmous

Wholemeal or White Bread & Butter

Fresh Fruit Smoothie

*Third side and thereafter priced at £1.50 each

Desserts

Ice Cream

Chocolate, Vanilla or Strawberry Ice Cream with Chocolate or Strawberry Sauce

Fresh Fruit Salad

A selection of Fresh Seasonal Fruit

Chocolate Brownie Sundae

A warm Chocolate Brownie Dessert, served with Vanilla Ice Cream

For Kids, By Kids!

"They never have 'proper' meat on children's menus. It's always nuggets or fish fingers. Just because we are children doesn't mean we don't like proper meat... I love steak and chips."

Pupil of Great Creaton Primary School (Northamptonshire), aged 6

The above selection of meals were suggested by children who entered the Sundial Group 'Kids... Come Dine With Us' competition which ran at Highgate House, Northamptonshire. Each dish is freshly prepared by our team of chefs, using only farm-assured meat, free range eggs and with a preference for locally sourced produce.

As each meal is freshly prepared, our chefs are happy to make children-sized portions of any of the meals on other menus too, just ask!



The Baronial Hall

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Vegetarian Society Accredited Kitchens

Visit our website, www.sundialvenues.com
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