

**cinch**  
STADIUM

FRANKLIN'S  
GARDENS

# EVENTS FOR CHANGE

From £29 + VAT per person

[franklinsgardens.co.uk](http://franklinsgardens.co.uk)



# OUR FOOD PHILOSOPHY

At our core is a belief that great food, drink and service is key to creating legendary experiences.

Events at our club are operated and catered for by our partner Levy UK & Ireland, a division of global caterer Compass Group and sister company of Lime Venue Portfolio.

Our culinary experts use seasonal, sustainably sourced and top-quality British produce to create truly innovative and indulgent menus. We don't use any ingredients that have come into the UK by air freight.

An area the events team truly specialises in is food quality, with professional service to meet your every need. Whether you're planning a meeting, dinner dance or celebration, you can be confident the setting, catering and service will be second-to-none at our venue.

- We believe in plant forward dishes.
- We believe in using fresh, seasonal ingredients.
- We believe in zero food waste
- We believe in working with responsible and fair-trade suppliers.
- We believe in creating a sustainable food system to help reverse climate change.

# THE CARBON FOOTPRINT OF YOUR MENU

## Calculating the carbon footprint of our dishes

Nutritious catering is a vital part of any great meeting or conference, so you'll have the chance to choose a delicious, sustainably conscious menu with the help of an event manager and our culinary team. From canapés to desserts, we prepare delicious dishes that suit the dietary requirements of every delegate and that are good for the planet too.

We also communicate the footprint of each dish on our menus, informing you about what dishes have the lowest impact. Dishes are categorised 'Low', 'Medium' and 'High', and you can use this labelling system to help choose the dishes you think your guests will love.

With a food philosophy centred around health and sustainability, you can trust our culinary experts to bring the wow factor to your event catering. Please ask a member of our expert event team for more information.



**Low**

**0.1-0.5 kg CO<sub>2</sub>e**

Choose meals with a low climate impact to eat within the planetary boundaries and contribute to reducing emissions from food in line with UN's climate goals.



**Medium**

**0.6-1.5 kg CO<sub>2</sub>e**

Meals with a medium climate impact have a carbon footprint comparable to the average lunch or dinner in the UK today, which is roughly 1.6 kg CO<sub>2</sub>e.



**High**

**1.6+ kg CO<sub>2</sub>e**

Meals with a high climate impact have a higher carbon footprint than the average lunch or dinner in the UK.



# CANAPÉS

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	Dietary
Chilled pea soup	VE
Parsnip and onion bhaji	VE
Black pepper shortbread	
Aubergine and chickpea fritter	
Roasted houmous tart	VE
Smoked paprika scone	
Whipped liver parfait	
Chicken and pistachio terrine	
Braised ox cheek	
Chorizo sausage rolls	
Honey and mustard pork belly	
Beef carpaccio	

## Choose:

- 3 for £10.00 + VAT
- 4 for £12.00 + VAT
- 5 for £14.00 + VAT



# STARTERS

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Choose from one the following:

	Dietary	Calories	Carbon Footprint
Whipped chicken liver parfait, onion and sultana chutney, toasted brioche	Gluten free alternative available	525	0.3
Cream of parsnip and apple soup, sourdough crouton, caper salsa verde	V Gluten free & vegan alternative available May contain nuts & gluten	622	0.3
British heritage tomatoes, black olive, marinated mozzarella, sun dried tomato	V, GF Vegan alternative available	379	0.8
Smoked mackerel, glazed baby beetroot, beetroot and star anise ketchup, pickled radish	May contain nuts & gluten	415	0.1

## UPGRADES

Ham hock and black pudding terrine, soused vegetables, pickled mustard seeds + £2	NF	309	0.6
Halloumi and bulgur wheat salad, roasted red pepper dressing and pomegranate + £5	V, NF Vegan alternative available	641	0.7



# MAINS



# MAINS

Choose from one the following:

	Dietary	Calories	Carbon Footprint
Roasted chicken supreme, creamed sweetcorn, sauteed leeks and shoestring potatoes	GF, NF	951	0.6
Treacle cured pork tenderloin, roasted heritage carrot, celeriac and apple puree, pearl barley	NF	917	1.1
Sauteed butternut squash gnocchi, cheddar sauce, roasted pumpkin seed granola	V, NF Vegan alternative available	1084	0.8
Wild mushroom risotto, wild mushrooms, truffle mascarpone and kale pesto	V	639	0.6
UPGRADES			
Smoked confit duck leg, white bean and fennel cassoulet, fennel salad + £2	GF, NF	759	1.1
Braised beef featherblade, smoked tomato puree, mashed potato, roasted tomato + £5	May contain nuts & gluten	746	5.3



# DESSERTS

# DESSERTS

Choose from one the following:

	Dietary	Calories	Carbon Footprint
Vanilla panna cotta, watermelon, mango and mint salad, mango sorbet	GF, NF	613	0.6
Pineapple carpaccio, passionfruit compote, Champagne sorbet, mint syrup	V, VE, NF Gluten free alternative available	178	0.1
Dark chocolate and cherry mousse, roasted hazelnut and caramelised chocolate crumble, cherry puree	V	666	0.5
Classic lemon tart, candied orange, Chantilly cream, caramelised orange compote	V	533	0.5
Vanilla panna cotta, watermelon, mango and mint salad, mango sorbet	GF, NF	613	0.6

## UPGRADES

Banoffee parfait, salted peanut and banana praline, Arlette biscuit, dulce de leche + £2	V Gluten free alternative available	678	0.5
Selection of British cheese + £5	V Gluten free alternative available	614	0.9

In addition a full cheese course is available, at £10 per person

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# CONTACT US

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