

FRANKLIN'S GARDENS

CELEBRATION OF LIFE FROM £19 PER PERSON +VAT

Celebrate the life of a loved one **at the cinch Stadium**

Package includes:

- Room hire and buffet
- Private cashless bar
- Complimentary WiFi
- Free onsite car parking
- Experienced events team

Optional Upgrades:

- Canapés
- Sit down meal options
- Drinks package
- Unlimited tea and coffee
- Additional AV equipment

FOR MORE INFORMATION PLEASE SPEAK WITH OUR TEAM







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T 01604 751 543 E enquiries@northamptonsaintsevents.co.uk

www.franklinsgardens.co.uk

Minimum number of 70. Subject to availability. Valid on new bookings. Car parking onsite is limited, please ask us for more information.



SAMPLE MENU

Sandwiches

Freshlyprepared chef's selection

Savouries

Homemade savoury tart

Hand cut potato wedges (v)

Apricot rosemary sausage roll

Desserts

Indulgent brownie bites



FRANKLIN'S G A R D E N S In the UK today, an average lunch or dinner has a carbon footprint of approximately 1.6kg CO2e. An adult needs an average of 2000 kcals a day. We cannot guarantee that any of our products are allergen free due to being produced in a kitchen that contains allergens. Events at our venue are operated by Levy UK & Ireland, sister company to Lime Venue Portfolio and part of Compass Group UK & Ireland.

(Menus subject to change - dependent on seasonal demand)



CANAPÉS MENU

Choose from: 3 for £10.00 (+ VAT), 4 for £12.00 (+ VAT), 5 for £14.00 (+ VAT)

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

From canapés to desserts, we calculate the carbon footprint of each dish.

Dishes are categorised 'Low', 'Medium' and 'High', giving you the option to choose the dishes that your guests will love and are better for the planet.

Please ask a member of our expert event team for more information.



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.



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 CO2e.



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



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