

cinch
STADIUM

FRANKLIN'S
GARDENS

EVENTS FOR CHANGE

From £31 +VAT per person

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 CO₂e

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 CO₂e

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.



High

1.6+ kg CO₂e

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



STARTERS

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Choose from one the following:

	Dietary	Calories	Carbon Footprint
Cumin Scented Parsnip Soup, Coriander Oil	VE, NGCI	102	0.1
Tandoori Chicken Roulade, Onion Ash, Spiced Cracker, Cardamon Tomato Chutney, Pickled Shallots & Coriander	NDCI	445	1.0
Confit Beetroot Terrine, Pickled Golden Beets, Parsley Oil, Coconut & Horseradish Gel, Brioche & Herb Crumb, Crispy Kale	VE	367	0.4
UPGRADES			
Cured Sea Trout, Cucumber Pickle, Cucumber & Wasabi Gel, Pumpkin Seed Crisp, Red Pepper Syrup, Confit Garlic Puree + £2	NGCI	419	0.5
Confit Tomato Tart, Pickled Turnip, Salsa Verde, Dehydrated Black Olive, Soft Herb Salad + £2	VE	397	0.5



MAINS



MAINS

Choose from one the following:

	Dietary	Calories	Carbon Footprint
Slow Cooked Pork Belly, Sesame Seed Jasmine Rice, Bok Choi, Asian Slaw, Chilli Caramel	NGCI	963	1.2
Savoy Cabbage & Leek Gnocchi, Sunflower Seed Pesto, Truffle Panko Crumb	VE	970	0.4
Lemon & Thyme Chicken Thighs, Sauté Potatoes, Black Cabbage, Crispy Sage, Gremolata Butter	NGCI, NDCI	523	0.8

UPGRADES

Butternut Squash Steak, Green Lentil Curry, Spinach Leaf, Scorched Tomato, Crispy Kale + £2	VE, NGCI	409	0.4
Steamed Cod, Mussels, Spinach Leaf, Courgetti Squid Ink Cream, Potato Scraps + £4	NDCI	371	0.8



DESSERTS

DESSERTS

Choose from one the following:

	Dietary	Calories	Carbon Footprint
Chocolate Torte, Chocolate Soil, Vanilla Set Custard, Cherries	VE	499	0.5
Lemon Tart, Ginger Cake Crumb, Forest Fruit Sorbet	VE	409	0.4
Chocolate Salted Caramel Tart, Poached Pear, Pear Puree, Miso Caramel	VE	517	0.4

UPGRADES

Caramel Panna Cotta, Toffee Sauce, Honey Combe, Pickled Blackberries + £2	VE, NGCI	373	0.4
Vanilla Cheesecake, Peach Compote, Ginger Crumble, Mint + £2	VE	553	0.4

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

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