



CELEBRATE WITH US!

BIRTHDAY • ANNIVERSARY • CHRISTENING • ENGAGEMENT • RETIREMENT

There is no better excuse for a party, than a special person's birthday or significant anniversary, and at The Walnut Tree Inn we can cater for your needs whether it's a quiet dinner for 10 guests or a party for 100!

Bar Snug: up to 10 guests dining

Lounge: up to 14 guests dining

Hayes Room (private): up to 24 guests dining (or 20 on one table)

For larger events our **Ellington Room** can cater for 85 for a sit down meal or up to 120 for a buffet, hog roast or barbecue. The Ellington room also has it's own bar, private facilities and a separate entrance.

We have a full music license and can host either a DJ or a Band, which you can provide or we can supply.

Please call us on 01604 859551 to arrange to pop over and view our facilities where one of our friendly team will be happy to discuss your requirements.

If you or any of your guests have dietary preferences or food intolerances/allergies, please contact us and we will do our utmost to oblige. A lot of dishes other than those marked GF can be altered to accommodate those on gluten-free diets.





HIGH TEA MENU

£11.70 per person, minimum 10 guests,
Mon-Sat afternoons only

A Selection of filled Sandwiches:

Honey roast ham and mustard mayo

Mature cheddar cheese and pickle [V]

Egg mayonnaise [V]

A selection of cakes [V]

Scones with jam and fresh cream [V]

Tea and Coffee

**FOR MORE INFORMATION,
OR TO BOOK CALL:
01604 859551**

FINGER BUFFET MENU 1

£15.90 per person, minimum 20 guests

A Selection of filled Sandwiches:

Honey roast ham and mustard mayo

Mature cheddar cheese and pickle [V]

Egg mayonnaise [V]

Broccoli & Stilton quiche with toasted almonds [V]

Breaded king prawns with lemon mayo

Chorizo sausage rolls

Coronation chicken bruschettas

Spicy potato wedges with sour cream and chive dip [V]

FINGER BUFFET MENU 2

£17.50 per person, minimum 20 guests

A Selection of filled Sandwiches:

Honey roast ham and mustard mayo

Mature cheddar cheese and pickle [V]

Egg mayonnaise [V]

Breaded king prawns with lemon mayo

Vine ripened cherry tomato, caramelised red onion and brie tartlets [V]

Mini Yorkshire puddings with beef and horseradish cream

Spicy potato wedges with sour cream and chive dip [V]

Prawn and dill mayonnaise bruschettas

Chorizo sausage rolls

**Vegan and gluten free plates available*

HOT BUFFET MENU

£16.50 per person, minimum 40 guests,

Chilli con Carne

-or-

Coq au Vin

Roasted Mediterranean

Vegetable Lasagne [V]

served with:

Basmati rice

Buttered New Potatoes

Green Salad + dressings

FOR THOSE LONG SUMMER NIGHTS, WHY NOT OFFER YOUR GUESTS ONE OF OUR AL FRESCO OPTIONS. AVAILABLE FOR BOOKINGS IN OUR FUNCTION ROOM, WE SERVE THE MENUS BELOW IN OUR GARDEN. IN POOR WEATHER THE FOOD WOULD BE SERVED INDOORS.

BARBECUE MENU

Minimum 40 guests
£16.50 per head

Butcher's sausage
Beefburger
Half chicken breast **GF**
Wholemeal and white rolls **GFO**
Dips and Dressings

Choice of three salads **GF** from:

Potato salad **V**
Coleslaw **V**
Mixed leaf salad **VG**
Spicy rice salad **VG**
Roasted vegetable pasta salad with basil pesto **V**

HOG ROAST MENU

Minimum 70 guests
£16.50 per head

Generous portion of locally produced roast pork **GF**
Crackling **GF**
Apple sauce **GF**
Chef's own sage and onion stuffing
Wholemeal and white rolls **GFO**
Dips and dressings

Choice of three salads **GF** from:

Potato salad **V**
Coleslaw **V**
Mixed leaf salad **VG**
Spicy rice salad **VG**
Roasted vegetable pasta salad with basil pesto **V**

Vegetarian and Vegan options for both of the above:
Vegan BBQ Burgers and Vegan Sausages
(nb: Vegan Potato Salad and Coleslaw can be provided)



SEATED THREE COURSE MEAL

Suitable for 24-85 guests

£36.50 per person

Choose ONE ITEM from each course and, if needed, a vegetarian option

TO START

Served with a selection of bread rolls [GFO] *except chicken liver parfait*

Roasted tomato and red pepper soup with basil oil [VG] [GF]

Mozarella, vine ripened plum tomato and basil salad with aged balsamic dressing [V] [GF]

Pickled beetroot, candied walnut and feta cheese salad [VG] [GF]

Chicken liver parfait, red onion marmalade and toasted sourdough bread

Cold water prawn cocktail, crispy leaf salad and thousand island dressing [GF]

MAIN COURSE

Served with a selection of seasonal vegetables and potatoes

Roast breast of corn-fed chicken with juniper and thyme gravy

Roast topside of beef, Yorkshire pudding and roast gravy

Poached salmon suprême with a caper and herb butter sauce [GF]

Mediterranean vegetable roulade with a chickpea salsa [VG] [GF]

Wild mushroom, spinach and cream cheese Wellington

with a Madeira, truffle oil and tarragon cream [V]

TO FINISH

Fresh fruit salad [VG] [GF]

Lemon posset, raspberries and shortbread

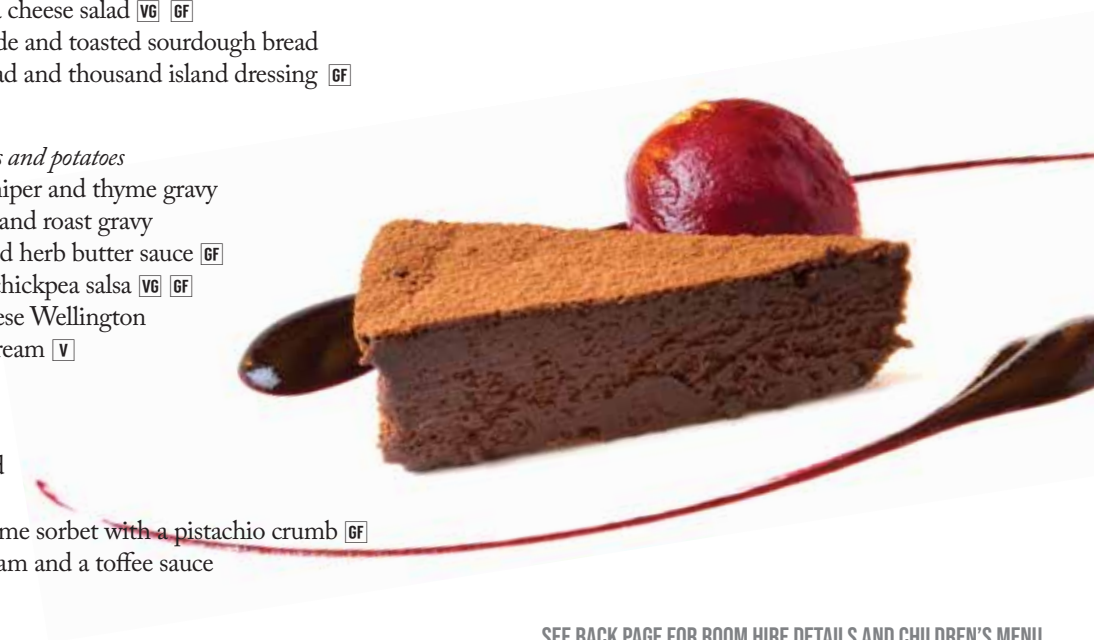
Treacle tart with chantilly cream

Dark chocolate cake, crème fraîche and lime sorbet with a pistachio crumb [GF]

Apple crumble cheesecake, vanilla ice cream and a toffee sauce



Tea/Coffee



SEE BACK PAGE FOR ROOM HIRE DETAILS AND CHILDREN'S MENU



PRIVATE DINING

FOR YOUR SPECIAL OCCASION, WHY NOT BOOK OUR HAYES DINING ROOM. WE OFFER A COMPLIMENTARY PRIVATE ROOM WITH FULL WAITER SERVICE. FEEL FREE TO TALK TO US ABOUT MAKING YOUR BIRTHDAY, CHRISTENING OR ANNIVERSARY EVENT EVEN MORE SPECIAL BY ARRANGING TO DROP OFF DECORATIONS, BALLOONS AND CAKES.

WE CAN OFFER YOU A TABLE FOR YOUR CAKE COMPLETE WITH CAKE KNIFE OR CAN ARRANGE FOR CAKES TO BE BROUGHT IN LIT AT A PRE-ARRANGED TIME.

WITH ANY BOOKINGS OVER 11 GUESTS,
WE REQUIRE A £50 DEPOSIT*
AND A PRE-ORDER FIVE DAYS
PRIOR TO THE EVENT.

PLEASE ARRIVE PROMPTLY AS ANY
LATENESS ON YOU OR YOUR GUESTS
PART COULD RESULT IN A SUBSTANTIAL
DELAY IN SERVING YOUR FOOD.
WE RECOMMEND THAT YOU ADVISE
YOUR GUESTS TO ARRIVE AT LEAST 30
MINUTES BEFORE YOUR BOOKING TIME.

PRIVATE DINING

Suitable for 12-24 guests

Monday-Saturday £35.50 per head • Sunday £33.50 per head

Add coffee/tea for £2.00 per person

Choose THREE OPTIONS from each course to offer your guests.

TO START

All served with bread freshly baked in our kitchen

Roasted tomato and red pepper soup with basil oil **VG**

Smoked duck, orange and pickled fennel salad **GF**

Pickled beetroot, candied walnut and feta cheese salad **(V)** **GF**

Cold water prawn cocktail, crispy leaf salad

and thousand island dressing **GF**

MAIN COURSE

served with potatoes and seasonal vegetables

MONDAY - SATURDAY

Slow cooked blade of beef with a bacon and red wine sauce

Roast breast of corn-fed chicken with juniper and thyme gravy

Poached salmon suprême with a caper and herb butter sauce **GF**

Mediterranean vegetable roulade with chickpea salsa **VG** **GF**

Wild mushroom, spinach and cream cheese Wellington with a Madeira, truffle oil and tarragon cream **V**

SUNDAY

Roast breast of Chicken served with walnut, celery and apricot stuffing and roast gravy

Roasted sirloin of beef, locally reared and served with Yorkshire pudding and roast gravy.

Roasted loin of Marston Moreteyne pork with crackling, apple sauce and roast gravy

Poached suprême of salmon served with white wine, lemon and dill sauce **GF**

Mediterranean vegetable roulade with chickpea salsa **VG** **GF**

Wild mushroom, spinach and cream cheese Wellington with a Madeira, truffle oil and taragon cream **V**

TO FINISH

Ice cream/sorbets

Northampton cheese board

*and choose ONE
from the following
to offer your guests:*

Lemon posset, raspberries
and shortbread

Treacle tart with
chantilly cream

Dark chocolate cake,
crème fraîche and lime
sorbet with a
pistachio crumb **GF**

**Non-refundable or transferable.*

SEE BACK PAGE FOR CHILDREN'S MENU

ELLINGTON ROOM HIRE (CELEBRATIONS):

Includes ceiling drapes, table linen, circular table mirrors, tealights, and cake knife
(Deposit required – equivalent to room hire cost)

(Evening from 6pm–1am, Sunday till Midnight)

Saturday £250

Friday and Bank Holiday Sundays £180

Sunday–Thursday evenings: £80

(Daytime 10am–5pm)

Saturday: £170

Friday: £110

Sunday–Thursday: £80

Add extras

DJ Hire: £350

Projector and Screen: Free

DJ Lighting: Free

PA system (suitable for iPod/mp3 player): Free

Arrival Drinks (per glass)

Pimms: £4.30

Prosecco (125ml): £4.75

House Champagne (125ml): £6.80

(consumption charged by the bottle)

Important information:

All our food is prepared in a kitchen where known allergens may be present. Please note we take care to prevent cross-contamination, however, any product may contain traces as all menu items are produced in the same kitchen. These allergens include: celery, gluten, crustacean, eggs, fish, lupin, milk, molluscs, mustard, peanuts, sesame, soybeans, sulphur dioxide and sulphites and tree nuts.

*The labels on items in our menu to denote Vegan, Vegetarian and Gluten Free dishes refers to the intentional ingredients of any dish to give our customers an informed choice.



21 Station Road, Blisworth NN7 3DS

01604 859551 • www.walnut-tree.co.uk

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Some dishes may contain nuts or other allergens. If you or any of your party suffer from food intolerances/allergies please inform a member of our staff and we will do our utmost to accommodate your requirements.

CHILDREN'S MENU

Margherita pizza ☐ 6.00
cheese and tomato

Fish fingers and chips 6.80
with peas or beans

Breaded chicken breast fillets 6.80
skinny fries, peas or beans

Butcher's sausages 6.80
skinny fries, peas or beans

Ice cream 4.70

Choc brownie 6.50
chocolate sauce and vanilla ice cream

