Moulton College has a highly skilled Hotel Services team that is able to offer a wide range of catering and accommodation solutions for your event.

These are categorised into three main sections:
- Management Centre
- College Social Centre
- Additional facilities

To discuss any aspect of these facilities please email hotel.services@moulton.ac.uk or contact one of our Hotel Services Managers on:

**01604 491131** ext. 2100, 2101, 2102 or 2096

Located within easy reach of Northampton, Moulton College Management Centre is set literally amongst a working farm.

The Management Centre has been tastefully converted from former farm buildings and accommodation.

There is a wide range of rooms available, accommodating up to 50 in theatre style, to small meeting rooms for 12. Most rooms have built in data projectors. Televisions, DVD, flip charts and overhead projectors are all available. Catering is prepared and served by our own staff, enabling us to provide a wide range of buffets, and vegetarian and special diets are easily accommodated.

Search for us on www.venuefinder.com
### Boughton

**Boardroom x 8**
- First floor
- Monitor

**Half Day** £40  
**Full Day** £70

### Creaton

**Boardroom x 10**
- First floor
- Data projector
- Electronic whiteboard

**Half Day** £50  
**Full Day** £80

### Hollowell

**IT Suite x 12**
- Ground floor
- Data projector
- Electronic whiteboard

**Half Day** £60  
**Full Day** £100
**Kelmarsh**

- Theatre x 50
  - Ground floor
  - Data projector
  - Television
  - Electronic whiteboard

- Horseshoe x 30

- Cabaret x 32

- Boardroom x 30

  - Half Day £80
  - Full Day £140

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**Lamport**

- Boardroom x 8

  - Ground floor

  - Half Day £40
  - Full Day £70

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**Naseby**

- Theatre x 30
  - Ground floor
  - Data projector

- Horseshoe x 22

- Boardroom x 24

  - Half Day £60
  - Full Day £100
Scaldwell

Boardroom x 8  • First floor

Half Day  £30
Full Day  £40

Thornby

Horseshoe x 18  • First floor
• Data projector
• Television

Boardroom x 20

Half Day  £50
Full Day  £90

Walgrave

Horseshoe x 12  • First floor

Boardroom x 12

Half Day  £40
Full Day  £70
### Finger Buffet Menu

<table>
<thead>
<tr>
<th>A 2014 – Working Lunch</th>
<th>£7.95 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of freshly prepared, gourmet filled sandwiches (two rounds), kettle chips, fresh fruit platter, fruit juice, tea and coffee.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>B 2014 – Farmer’s Working Lunch</th>
<th>£7.95 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of freshly prepared, giant gourmet filled baps (two), kettle chips, fresh fruit platter, fruit juice, tea and coffee.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>C 2014 – Light Buffet Lunch – Retro</th>
<th>£9.85 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of freshly prepared, gourmet filled sandwiches (1½ rounds), pork pie, scotch egg, mini quiche (V), cheddar cheese and onion flutes (V), fresh fruit platter, fruit juice, tea and coffee.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>D 2014 – Light Buffet Lunch – Oriental</th>
<th>£9.85 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of freshly prepared, gourmet filled sandwiches (1½ rounds), vegetable wontons (V), vegetable spring rolls (V), Thai fishcake, fresh fruit platter, fruit juice, tea and coffee.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>E 2014 – Light Buffet Lunch – Mediterranean</th>
<th>£9.85 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of freshly prepared, gourmet filled sandwiches (1½ rounds), minted lamb kofta, falafel (V), sun dried tomato and mozzarella parcel (V), fresh fruit platter, fruit juice, tea and coffee.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>F 2014 – Light Buffet Lunch – Tex Mex</th>
<th>£9.85 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of freshly prepared, gourmet filled sandwiches (1½ rounds), king prawn and chilli rolls, piri piri chicken split sticks, stuffed jalapeno (V), BBQ chicken wings, fresh fruit platter, fruit juice, tea and coffee.</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>G 2014 – The Buffet Lunch</th>
<th>£12.10 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Selection of freshly prepared, gourmet filled sandwiches (two rounds), fresh fruit platter, fruit juice, tea, coffee plus a wide selection of savoury items from the Retro, Oriental, Mediterranean and Tex Mex ranges above.</td>
<td></td>
</tr>
</tbody>
</table>
To place your order please send an email with all your requirements to:

hotel.services@moulton.ac.uk

At the time of your booking please provide the following information:

- Food and drink requirements
- Number of guests
- Time and date of event
- Contact name, telephone number, postal address and email address
- Budget code *(internal customers only)*
- Purchase order number *(external customers only)*
- Any special dietary requirements

Once your order has been confirmed, you will be sent a copy of the booking information. Please check all information is correct in order to prevent any issues on the day.

If you need to change or amend your booking please call or email Hotel Services. Your booking will be amended and you will be sent revised booking information. Please note that any changes made within 24 hours of the event cannot always be accommodated. In order to provide an efficient service for all customers, we ask that you give us as much notice as possible; preferably 7–10 working days. However, we understand that occasionally bookings need to be made at the last minute. We will endeavour to deliver at short notice but this may affect the items you are able to order. Bookings made after 12.00pm for the next working day may be subject to a late booking fee.

All prices include VAT at the current standard rate.

All our sandwiches are freshly prepared. A selection of meat, fish and vegetarian sandwiches will be prepared for each buffet.

All items are subject to availability. If any product is unavailable a suitable and equivalent alternative will be used.

If for any reason you need to cancel your booking please advise Hotel Services as soon as possible and confirm this by email. Cancellation charges are as follows:

**Catering:**

- **48 hours or more**  
  No charge
- **24 – 48 hours**  
  50% charge
- **Less than 24 hours**  
  100% charge

**Room Hire:**

- **Less than 14 days**  
  100% charge
The College Social Centre is a state-of-the-art, fully licensed facility, comprising the Barn Bar, the Chris Alderson-Smith Dining Suite and the Loft Bar.

The Barn Bar is a large, open plan area accommodating upwards of 100 people that can be used for a variety of different events, including trade fairs, birthday parties, Christmas parties, Christening receptions, dance classes, group meetings and training events.

The Chris Alderson-Smith Dining Suite is the main college catering facility. This can seat up to 200 people and can be used for a variety of different formal or informal lunch or evening events.

The Loft Bar is a smaller, more intimate venue that can be used as part of a larger event or on its own for smaller events.

### College Social Centre Tariffs

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Chris Alderson-Smith Dining Suite</strong></td>
<td>No charge if a full meal is booked</td>
<td></td>
</tr>
<tr>
<td><strong>The Barn</strong></td>
<td>£100 day / £60 half day</td>
<td></td>
</tr>
<tr>
<td></td>
<td>£30 Mon-Thurs evening</td>
<td></td>
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<tr>
<td></td>
<td><em>(additional charges during December)</em></td>
<td></td>
</tr>
<tr>
<td><strong>The Loft</strong></td>
<td>£60 day / £40 half day</td>
<td></td>
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<tr>
<td></td>
<td>£20 Mon-Thurs evening</td>
<td></td>
</tr>
</tbody>
</table>
# Cold Canapés

- Courgette candles (roasted artichoke and sun-dried tomato puree wrapped in strips of courgette)
- Smoked salmon with mango salsa crostini
- Crab cakes with lime and chilli
- Beef with roasted pepper and red onion marmalade crostini
- Prosciutto, pear and rocket rolls

Any six bites £8.50 per person

- Chicken tikka naan
- Seared tuna rolled in sesame seeds, with wasabi, pickled ginger, radish and cucumber
- Black bean tortilla pin wheel
- Asparagus roll
- Green chilli devilled eggs
- Goat’s cheese, pesto and cherry tomato crostini

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# Hot Canapés

- Yorkshire pudding with rare fillet of beef with horseradish cream
- Salmon and minted pea fish cake with lemon mayonnaise
- Red onion and goat’s cheese tartlets (V)
- Marinated salmon with lime and ginger in cucumber cups
- Coconut and coriander fish cakes with a curry mayonnaise
- Spinach and feta spring rolls
- King prawn wrapped in filo pastry (V)

Any six bites £6.00 per person

- Tikka marinated chicken with lemon yoghurt
- Ham, cheese and pineapple wheel
- Caramelised onion and blue cheese tartlets
- Chicken and chorizo bites
- Cranberry and Camembert puffs
- Crispy pitta triangles with houmous
- Aubergine and goat’s cheese canapé
- Pea and bacon mini muffins
- Scallops wrapped in pancetta with a pesto mayonnaise

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# Starters

- Salmon tartar with toasted brioche, horseradish cream and capers
- Rillettes of duck and pork with rocket salad
- Warm salad of wild mushrooms and watercress with honey and mustard dressing
- Brixworth pâté with red onion and port marmalade served with melba toast
- Trio of melon balls with a blackcurrant sorbet and crème de menthe syrup
- Prawn and avocado cocktail
- Caramelised onion, potato and Gruyère tartlet with seasonal leaves and balsamic dressing
- Baked goat’s cheese with figs and walnuts

- Grilled mackerel with Mediterranean vegetable salad and rocket butter sauce
- Crispy chicken and smoked bacon salad with mustard dressing and croutons
- Leek and potato soup with goat’s cheese croutons and pancetta
- French onion soup
- Roasted tomato and red pepper soup
- Green lentil and sun-dried tomato soup
- Asparagus soup with crème fraîs
- Wild mushroom and pearl barley soup
- Broccoli and Stilton soup

Three course meals from £30 per person. Includes half a bottle of wine or soft drinks.
Main Courses

Roast sirloin of beef with Yorkshire pudding
Beef Wellington
Beef stroganoff with rice
Port braised rib of beef
Roasted fillet of beef with shallots and wild mushrooms
Herb crusted rack of lamb with a rosemary jus
Braised lamb shank with a crushed herb mash
Balsamic lamb chops with a pea puree
Slow roast lamb with cinnamon, fennel and citrus
Feta crusted lamb with rich tomato sauce
Braised pork with plums
Roasted loin of pork with crackling
Sticky pork chops with cranberries
Slow roasted belly of pork glazed with honey
Pork medallions with honey and wholegrain mustard sauce
Steamed chicken breast stuffed with wild mushrooms
Baked breast of chicken stuffed with herbs and wrapped in prosciutto
Roast chicken with sage and onion stuffing
Coq au vin
Seared salmon fillet with poached baby leeks
Fillet of cod in a beer batter
Fisherman’s pie
Chinese style sea bass
Pan fried cod fillet with sauce vierge
Grilled tuna steak with a mango and chilli salsa
Tomato and mozzarella risotto
Feta, butternut squash and caramelised onion Wellington
Wild mushroom stroganoff
Spinach and ricotta cheese ravioli
Beetroot and caramelised onion tart

All served with a choice of seasonal vegetables and potatoes
### Desserts

- Bramley apple and cinnamon pie
- Rhubarb and stem ginger crumble
- Steamed honey and cinnamon sponge
- Pineapple upside down cake
- Sticky toffee pudding
- Chocolate puddle sponge pudding with milk chocolate sauce
- Deep New York style baked vanilla cheesecake
- Triple chocolate Bavarois
- Raspberry and white chocolate Pavlova
- Bread and butter pudding with orange and Cointreau
- Panna cotta
- Lemon meringue tart
- Black forest gateau
- Exotic fresh fruit salad

### Finger Buffet

**Finger Buffet**

<table>
<thead>
<tr>
<th>Finger Buffet Items</th>
<th>£10 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filled bridge rolls</td>
<td></td>
</tr>
<tr>
<td>Thai dim sum selection: including sea food moneybags tied with edible pandan leaves, sea food balls with a sweet and sour filling, sweetcorn fritters in a light bread crumb and Thai seafood spring rolls</td>
<td></td>
</tr>
<tr>
<td>Ginger and lemon grass chicken skewers</td>
<td></td>
</tr>
<tr>
<td>Sweet chilli chicken kebabs</td>
<td></td>
</tr>
<tr>
<td>Indian appetiser selection: including sweet potato bhajis, mushroom and spring onion pakoras and butternut squash samosas with a mango chutney dip</td>
<td></td>
</tr>
<tr>
<td>Cranberry and Brie wontons</td>
<td></td>
</tr>
<tr>
<td>Mini ham and mozzarella cheese bruschettas</td>
<td></td>
</tr>
<tr>
<td>Goat’s cheese and spinach parcels</td>
<td></td>
</tr>
</tbody>
</table>

### Barbecue Menu

**Barbecue Menu**

<table>
<thead>
<tr>
<th>Barbecue Menu Items</th>
<th>£10 per person</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken tikka split sticks</td>
<td></td>
</tr>
<tr>
<td>Half pound steak burger</td>
<td></td>
</tr>
<tr>
<td>Butcher style sausages</td>
<td></td>
</tr>
<tr>
<td>Vegetable skewers</td>
<td></td>
</tr>
<tr>
<td>BBQ chicken drumsticks</td>
<td></td>
</tr>
<tr>
<td>Marinated king prawn skewers</td>
<td></td>
</tr>
<tr>
<td>Vegetable burger</td>
<td></td>
</tr>
<tr>
<td>Selection of bread rolls</td>
<td></td>
</tr>
<tr>
<td>Mixed salads</td>
<td></td>
</tr>
<tr>
<td>Fresh fruit platter</td>
<td></td>
</tr>
</tbody>
</table>
Fork Buffet

£20 per person

Choice of five items

- Topside of beef stuffed with roasted red peppers and wild mushrooms
- Topside of beef rolled in cracked black pepper then roasted
- Beef braised in port and apricots
- Roasted pork belly stuffed with leeks
- Honey roast ham
- Roasted leg of pork with spring onions and red cabbage
- Rack of lamb roasted in rosemary and parmesan
- Leg of lamb roasted with mint jelly and chilli

- Seared turkey crown in soya and Chinese spices
- Turkey stuffed with spring onion and chestnuts
- Roast turkey stuffed with orange and lime
- Whole dressed salmon
- King prawn skewers with sweet chilli sauce
- Crab terrine with Thai style spices
- Lemon grass marinated king prawn skewers

Choice of two items

- Sweet pepper and chilli tarte tatin
- Goat's cheese and red pepper cheesecake

- Mushroom, blue cheese, spinach and hazelnut parcel
- Avocado, mozzarella, cherry tomato and basil filo tart

Served with:

- New potatoes
- Selection of freshly prepared salads

Choice of two items

- Fresh fruit salad
- Strawberries and cream
- Mango and coconut brûlée cheesecake
- Dark chocolate torte

- French apricot tartlet
- Fig, plum and pistachio frangipani tart
- Clotted cream tea cheesecake

Minimum number of guests 25
In addition, larger classrooms and meeting rooms and over 180 bedrooms are available during the Easter and summer holidays for those attending summer camps, summer schools and language schools. These rooms are all of an excellent standard and many are just a few years old.

We of course have close relationships with our Sports and Equine managers, who will be able to provide supplementary resources for your activities.

What makes Moulton College special is the care our staff will show you, which will exceed your expectations.
## Hotel Services Tariffs

<table>
<thead>
<tr>
<th>Area</th>
<th>Charges</th>
<th>Concessions</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Classrooms</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lecture Theatre, John Thorpe Centre, Pitsford</td>
<td>£200 per day</td>
<td>£120 half day</td>
</tr>
<tr>
<td>Standard classroom</td>
<td>£50 per day</td>
<td>£30 per half day</td>
</tr>
<tr>
<td><strong>Bedrooms</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Single en-suite bedroom</td>
<td>£33 per night bed and breakfast</td>
<td>£9 for a two course lunch or dinner with soft drinks</td>
</tr>
<tr>
<td>Twin en-suite bedroom</td>
<td>£28 per night, per person bed and breakfast</td>
<td>£9 for a two course lunch or dinner with soft drinks</td>
</tr>
</tbody>
</table>
How to Get to Moulton College

By Road

The College is situated in the village of Moulton, which is 5 miles from the centre of Northampton. Moulton can be reached either by the A43 Northampton to Kettering Road or from the A508 Northampton to Market Harborough Road. In either case, avoid signs for Moulton Park as this is an industrial estate.

By Rail

Rail users may travel to nearby Northampton Station (15 minutes by taxi), which is a main line station with regular services to London, Birmingham and elsewhere in the UK.

By Air

Heathrow (2 hours by car), Gatwick (2½ hours by car) and Birmingham (1 hour by car) are within easy reach of Moulton via the UK motorway network. All airports have regular scheduled flights to all parts of the UK, Europe and International destinations.

Search for us on www.venuefinder.com
For more information please contact:

01604 491131
hotel.services@moulton.ac.uk
www.moulton.ac.uk

Moulton College
West Street
Moulton
Northampton
NN3 7RR