



Drinks Packages



STAG PACKAGE

RECEPTION DRINK:

1 glass of sparkling wine or bucks fizz

AT THE TABLE:

1 glass (175ml) pp of house wine (*red, white or rosé*)

FOR THE TOAST:

1 glass of sparkling wine

£12 per person

THE GREAT STAG PACKAGE

RECEPTION DRINK:

Please choose from the following options:

- A glass of prosecco
- A bottle of boutique beer
- Pimms
- Mulled wine

AT THE TABLE:

1 glass (250ml) pp of house wine (*red, white or rosé*)

£15 per person

FOR THE TOAST:

1 glass of prosecco

THE HART PACKAGE

RECEPTION DRINK:

Please choose from the following options:

- A glass of champagne
- Selected cocktails
- A bottle of boutique beer
- Peach Sangria

AT THE TABLE:

Half a bottle of house wine pp (*red, white or rosé*)

£19 per person

FOR THE TOAST:

1 glass of house champagne

*All our house wines are from the high quality Finca Ramos range. Red- Chilean Cabernet Sauvignon Merlot, Rose
- Chilean Rose, White- Chilean Sauvignon Blanc.*

Wine upgrades are available on request.

THE FAWN PACKAGE

For children

RECEPTION DRINK:

Please choose from the following options:

- Fresh orange juice
- Fruit Shoot

AT THE TABLE:

A glass of orange or children's mocktail

£3.50 per child

SOFT DRINKS PACKAGE

RECEPTION DRINK:

Please choose from the following options:

- Fresh orange juice
- Selected Mocktails
- Sparkling Grape
- Elderflower Fizz

AT THE TABLE:

Mocktails

£8.95 per person

FOR THE TOAST:

1 glass of Sparkling Grape or Elderflower Fizz

ADDITIONAL EXTRAS

Pimms Pitcher

Serves 6 guests

£12.50

Beer Buckets

A selection of 10 bottled beers served on ice. These are great to enjoy alongside your reception drinks as an addition or at the table during your wedding breakfast.

Bottled beers available: Peroni, Corona, Budweiser or Desperados

£40.00

Pretty Your Prosecco

Our pretty your prosecco station is available as an addition to your drinks reception and gives your guests the option to add something a little different to complement their prosecco!

Alcoholic Option :

£3.50 per person – A choice of two of the following liqueurs:

Black Cherry Chambord, St Germain Elderflower, Gordon's Sloe Gin, Archers Peach Schnapps, Passoã Passionfruit or Crème De Cassis Blackcurrant

Non-Alcoholic Option :

£2.00 per person – A choice of two of the following mixers:

Elderflower Cordial, Peach Syrup, Raspberry Syrup, Passionfruit Syrup, Belvoir Blueberry & Blackcurrant Cordial, Belvoir Lemon with Honey & Ginger Cordial

Both served with jars of fresh fruit including strawberries, raspberries, blueberries, orange, lemon & lime.



Canapés & Sharers



CANAPÉS

Please choose 3 of our freshly prepared individual canapés

WARM:

- Vegetarian spring rolls
- Duck spring rolls
- Mini braised beef Yorkshire pudding with horseradish cream
- Crab cakes, lime, crème fraîche and ginger shavings
- Pea and goats cheese arancini with fresh shoots
- Mini White Hart burger

CHILLED:

- Beetroot cured salmon and sesame mousse blini with fresh dill
- Duck liver mousse, carrot marmalade and toast
- Tomato and mozzarella bruschetta

SWEET:

- Mini strawberry and white chocolate mess
- Mini chocolate eclairs
- Mini lemon meringue tart
- Little Bakewell tart and clotted cream

£6.50 per person

3 canapés per person

£1.50 per person for additional canapés

SHARING PLATTERS

All our platters serve approximately 10 guests and make perfect nibbles for your guests to enjoy during your drinks reception

BREAD AND OLIVES £40.00

A selection of homemade breads, marinated mixed olives and sun blushed tomatoes

ANTIPASTI £75.00

Cured meats, olives, rocket, sun blushed tomatoes, parmesan, homemade breads and olive oil with balsamic

TORTILLA AND DIPS £20.00

Lightly salted tortilla chips with a tomato salsa, sour cream and guacamole

CHEESE BOARD £79.00

A selection of fine cheese and crackers, with grapes, celery and chutneys

PLOUGHMAN'S £89.00

Honey roast ham, cheddar cheese, french brie, huntsman pie, pickled quails egg, celery, pickles, apple and grapes



Your Wedding Breakfast

To create your wedding breakfast menu for your special day, please select two options from each course. All our dishes are priced individually so you can create the perfect personalised menu.

We are more than happy to accommodate dietary requirements upon request.

STARTERS

- Classic prawn cocktail served with buttered wholemeal bread £7.00
- Chicken liver mousse, caramelised shallots, onion jam, brioche and bacon crisp £8.00
- Ham hock compression, garden pickles, piccalilli gel, pea shoots and ciabatta crouton £8.50
- Smoked mackerel and horseradish pâté, pickled cucumber and sour dough crisp £8.50
- Tomato, borlotti bean and Provençal goats cheese salad £7.00
- Smoked haddock and cheddar fish cakes, watercress soup and crème fraîche £8.00

HOMEMADE SOUPS £7.00

- Roasted tomato soup with cheddar dumplings
- Creamy leek and potato with crispy bacon, crème fraîche and chives
- Lightly spiced cauliflower soup with onion bhaaji

INTERMEDIATE COURSES

Select one of the following options which are perfect to cleanse the palate before the main course.

- Lemon meringue shot
- Rhubarb and custard
- Raspberry and champagne sorbet
- Watermelon and sage granita with water melon jelly

£3.00 per person

MAINS

- The White Hart Pie, creamed mash, mushy peas and gravy £16.00
- Cider braised belly pork, black pudding puree, cheddar and chive croquette £17.50
- Corn fed chicken breast, pommes Anna potato, wild mushroom and tarragon cream sauce £18.50
- Honey roast duck breast, fondant potato, Sauerkraut and cherries £19.00
- Lamp rump, dauphinoise potatoes and rosemary jus £24.00
- Roast sirloin of Derbyshire beef with a homemade Yorkshire pudding, roast potatoes and a pan jus £22.00
- Roast chicken breast with a homemade Yorkshire pudding, roast potatoes and a pan jus £18.00

VEGETARIAN

Select one of our vegetarian mains as a third option to your menu to accommodate vegetarian guests.

- Sun dried tomato and pesto gnocchi, with parmesan and rocket £16.00
- Roast root vegetable wellington with onion purée £15.00
- Wild mushroom risotto with caramelised onion and Gruyère cheese £16.00
- Herb crusted goats cheese and onion tartlet with ratatouille £15.00

DESSERTS

- Individual treacle tart, salted caramel ice cream, honey comb and chocolate shavings £7.50
- Classic Bakewell tart, homemade jam, double cream ice cream £7.50
- Chocolate and hazelnut fudge brownie, white chocolate ice cream and honeycomb £7.50
- White chocolate panna cotta, raspberry meringue and caramel sauce
- Classic mixed berry eton mess £7.00
- Passion fruit cheesecake, orange sorbet, orange crisp and passion fruit sauce £8.50
- Glazed lemon tart and raspberry sorbet £7.00
- Trio of desserts – A selection of three small desserts from the above list (excluding panna cotta) £8.50

The above menu are suggestions only; if you would like to discuss further options, please let us know.

Tea & Coffee with petit fours

£3.50

Tea & Coffee without petit fours

£2.50

CHILDREN'S MENU

*All of our adult menu is available as a half portion at half the cost for children aged 12 or under.
Alternatively you can offer a separate children's menu by picking one of the options from each course below.*

STARTERS

- Garlic bread
 - Crudities with hummus
 - Melon
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MAINS

- Fish and chips with garden peas
 - Sausage and mashed potato with garden peas and gravy
 - Chicken nuggets with chips and beans
 - Tomato pasta with grated cheese
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DESSERTS

- A selection of ice cream and toppings **£12.00 for 3 courses**
 - Fruit and marshmallows with a chocolate dip **£10.00 for 2 courses**
- £7.00 for main only**
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Your Evening Food



BUFFET OPTIONS

Create your ideal buffet by selecting...

6 buffet options with 3 sides for £15.95 per person, 9 buffet options with 4 sides for £17.95 per person

or

11 buffet options with 3 sides for £19.95 per person.

Other options are available on request and our buffet menu can have additions or changes and this will be reflected in the per person price.

BUFFET MENU

- Caramelised onion and pork sausage rolls
- Blue cheese and red onion quiche
- Selection of finger sandwiches
- Satay chicken skewers
- Cured meats with sundried tomatoes, hummus, flatbreads and olives
- Smoked haddock fishcakes with roasted garlic mayonnaise
- Pork pies and pickles
- Prawn cocktail
- Chicken chasseur
- Steak and ale pie
- Marinated chicken drumsticks

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- Selection of three mini desserts
 - Chocolate fountain with fruit skewers and marshmallows

SIDES

Potato salad

Hand cut chips

Tomato and mozzarella salad

Sweet potato fries

Buttered new potatoes

Green bean salad

Red cabbage slaw

Seasonal vegetables

Greek style cous cous

Mediterranean pasta salad

Fresh garden salad

HOG ROAST

We can provide a mouth-watering Hog Roast for your big day for a minimum of 50 guests. This can be served outside on your private terrace from our specially designed food serving hut. A vegetarian alternative will also be available upon request.

Freshly carved local hot pork & crackling with sage & onion stuffing, brioche bread buns & apple sauce, served with roast potatoes, mixed leaf salad & condiments

£15.95 per person

(minimum x50 guests)

Potato salad	Mediterranean pasta salad
Red cabbage slaw	Tomato and mozzarella salad
Corn on the cob	Fresh garden salad
Green bean salad	Greek style cous cous

£4.50 for 3 sides

BARBECUE

We also offer a barbecue option using locally sourced and high quality meat. This can be served outside on your private terrace straight from the barbecue. A vegetarian alternative will also be available upon request.

Cheese Burgers served in a brioche bun, sausages in finger rolls, marinated chicken, Mediterranean vegetable kebabs, pasta salad, potato salad, red cabbage slaw, mixed leaf salad, onions & condiments

£14.95 per person

(minimum x50 guests)

Hot dogs	£2.00	Potato wedges	£1.50
Corn on the cob	£1.50	Chicken & chorizo skewers	£2.50
Pork & apple skewers	£3.00	Minted lamb pittas	£3.00
Tomato and Halloumi skewers	£2.00	Garlic & chilli prawn skewers	£3.50

STREET FOOD STATIONS

If you are looking for something a little different, why not choose one of our themed, interactive chef stations. Ideal for serving food indoors with flavours from around the world.

Please pick one of the following options.

BRITISH CLASSICS

- Small individual pies, mashed potato/chips, mushy peas and gravy £15.00
Chicken, leek & ham / Beef & stilton / Steak & Ale
- Mini fish and chips station, mushy peas, chips and tartare sauce £15.00

MEXICAN

- Chilli filled burritos, Mexican rice, nachos with salsa, sour cream and guacamole dips £13.00

INDIAN

- Chicken and vegetarian curry with Pilau rice, mini naan bread, poppadoms with mango chutney and mint yoghurt raita £14.00

CHINESE

- Beef or vegetarian chow mein, prawn crackers and mini vegetarian spring rolls with sweet chilli sauce £16.00
- Sweet and sour chicken or vegetable stir fry with egg fried rice, prawn crackers and mini vegetarian spring rolls with sweet chilli sauce £16.00

OUTDOOR WOOD FIRE PIZZA OVEN

All of our pizza are freshly made on the day and are rolled out by hand with a variety of classic toppings. The pizzas will be served directly to your guests right from the wood fired oven! Choose two flavours from our delicious selection for...

£10.95 PP

Or allow your guests to create their own pizzas on the day by selecting 6 toppings.

£12.95 PP

FLAVOURS:

Spinach, goats cheese and caramelised onion

Tomato and mozzarella

Hot & spicy – Chorizo and jalapenos

Hawaiian – Local ham and fresh pineapple

Parma ham, rocket, sun dried tomato and parmesan

Meat feast (a selection of top quality meats)

Chicken, mushroom, rosemary and mozzarella

Roasted mixed vegetables, garlic, basil, tomato and mozzarella

Black olive, anchovy and parma ham

Classic pepperoni

ALL SERVED WITH GARLIC FLATBREAD

ADDITIONAL SIDES £2.50 EACH

Rocket, mozzarella and sun blushed tomato salad

Parmesan and truffle fries

Red cabbage slaw

Green bean salad

Selection of olives

MIDNIGHT SUPPER

A SNACK BEFORE BED...

Chip cobs £4.50 PP

Small fish and chips cone £7.50 PP

Bacon sandwich £5.50 PP

Fries £3.00 PP

Cheese burger £7.50 PP