





## CANAPÉS.

Enjoyed along with a glass of bubbles before or after the wedding ceremony, canapés are generally the first part of your wedding menu guests will taste on the big day. As a result, they set the tone for the wedding.

*With that in mind, we have crafted many delicious options that will suit every couple and every unique wedding day.*

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A few tasty treats will help to keep hunger at bay, ensure your guests don't grumble and keep everyone happy until your delicious main feast is served.

## MEAT & FISH.

- **Smoked Salmon & Cream Cheese Bilinis**
- Honey & Grain Mustard Glazed Mini Sausage
- **Tempura of Prawn with Plum Sauce**
- Smoked Salmon & Prawn Roulade (GF)
- **Scallop & Pancetta Skewer** (GF)
- Smoked Chicken Caesar En Croûte

## VEGETERIAN & VEGAN.

- **Maple & Sesame Roast Vegetables** (VE / GF)
- Tempura of Vegetables with Sweet Chilli Sauce (VE)
- **Mac 'n' Cheese Bites** (V)
- Wild Mushroom Duxelles Pâté with Crostini (VE)
- **Onion Bhajis and Mango Chutney** (VE / GFO)
- Falafel and Herb Yoghurt (VE / GFO)
- **Mini Cheese Toasties** (V / GFO)

***A choice of 3 canapés***

£7.50 per person



## PLATTERS.

*Each platter will serve up to 10 guests.*

### TORTILLAS AND DIPS

Lightly salted tortilla chips served with a selection of dips including tomato salsa, sour cream and guacamole

20.00

### BREAD AND OLIVES

Selection of flavoured breads with marinated olives, sun blushed tomatoes, balsamic vinegar and olive oil

35.00

### ANTIPASTI

Cured meats with marinated olives, sun blushed tomatoes, shaved parmesan, selection of flavoured breads, balsamic vinger and olive oil

20.00

### CHEESE BOARD

Selection of fine cheeses, chutney, celery, grapes and crackers

75.00

### PLUGMAN'S

Honey roast ham, cheddar, brie, huntsman pork pie, celery, grapes and pickles

89.00



## TO BEGIN.

## STARTERS.

- Smoked salmon, sweet pickled shallot, capers, lemon crème fraiche & brown bread - £9.00
- Chicken liver pâté, onion marmalade and ciabatta croûte - £8.00
- Ham hock, sundried tomato & herb terrine, deconstructed piccalilli & crusty bread - £9.00
- Roast beetroot & butternut squash, hummus, maple & sesame dressing & flat bread <sup>(VE /GF)</sup> - £8.00
- Goat cheese pressie, chive oil, crushed toasted hazelnuts, raisin & balsamic purée & focaccia bread <sup>(V)</sup> - £9.00
- Thai style fish cake, fragrant coconut & coriander broth - £9.00
- Antipasti - parma ham, salami, garlic roasted peppers, aubergine, courgette, olives & crostini - £9.00
- Roast pear and blue cheese salad, watercress, walnuts pieces & dressing <sup>(VEO)</sup> - £9.00



## VEGAN OPTIONS.

- Tomato, basil & pepper bruschette, pomace oil and balsamic glaze - £7.50
- Onion bhajis, mango chutney, cucumber and mint salad - £8.00
- Falafel, pomegranate muhammara and soft herb salad - £8.00
- Hummus, garlic roast vegetables and flat bread - £8.00

*choose ONE vegan option for your guests*

## SOUPS.

*Please select one option to offer your guests.*

Carrot & Coriander <sup>(VE)</sup>

**Broccoli & Stilton**

Cauliflower & Broccoli <sup>(VE)</sup>

**Mushroom & Thyme** <sup>(VE)</sup>

French Onion & Blue Cheese Croûte

**Seasonal Vegetable** <sup>(VE)</sup>

Classic Tomato & Basil <sup>(VE)</sup>

**Chilled Sweet Melon, Strawberry & Mint** <sup>(VE)</sup>

£8.00 per person



## THE MAIN EVENT.

### MAINS.

- **Honey & pink peppercorn duck breast, potato rosti & peppercorn sauce - £26.00**
- Baked salmon, herb mash potato, saffron & dill - £23.00
- **Seabass fillet, ratatouille, crushed new potatoes & salsa Verdi - £23.00**
- Three bone rack of lamb, dauphinoise potato, carrot purée & rosemary sauce - £28.00
- **Herb crusted cod, creamy mash potato, tomato & white bean cassoulet - £24.00**
- Belly pork, root vegetable gratin, sage & apple sauce - £21.00
- **Blade of beef, pommes Anna & Bourguignonne sauce - £26.00**
- Roast pork loin steak, sundried tomato risotto & red pepper sauce - £20.00
- **Chicken supreme, sweet potato & thyme purée, crispy kale & roast gravy - £20.00**
- Lincolnshire sausage, mash potato & thyme gravy - £17.00

*all served with a selection of seasonal vegetables*



## VEGETARIAN & VEGAN.

- Tomato tart; puff pastry disc, tomato passata, fresh tomato & basil with black olive & rocket salad <sup>(VE)</sup>
- Vegetable wellington, new potatoes & carrot purée <sup>(VE)</sup>
- Potato gnocchi, sundried tomato & red pepper sauce <sup>(VE)</sup>
- Wild mushroom & leek tart, crushed new potatoes & herb cream sauce <sup>(VE)</sup>
- Vegetable stir fry, black bean sauce & udon noodle <sup>(VE)</sup>
- Roasted red pepper & rosemary risotto <sup>(VE)</sup>

*choose ONE vegan option for your guests*

£17.00 per person

## CLASSIC ROASTS.

### Topside of beef

£24.00

### Chicken supreme

£19.00

### Loin of pork

£18.00

### Roast turkey breast

£18.00

*all served with roast potatoes, Yorkshire pudding,  
seasonal vegetables & gravy*

## PIES.

### Steak & Ale

Chicken, leek & tarragon

### Homity pie

(Cheese & Potato)

served with chips or mash and mushy or garden peas.

*choose ONE option for all your guests*

£18.00 per person



## LOVE IS SWEET

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Tea & coffee with petit fours

£3.50

Tea & coffee without petit fours

£2.50

## SWEETS.

- **Classic chocolate brownie with raspberry gel & vanilla ice cream** (GF) - **£8.00**
- Vanilla crème brûlée with berry compote & shortbread - £8.00
- **Iced peanut parfait, nut brittle crumb, dark chocolate sauce & caramel syrup** (GF) - **£8.00**
- Strawberry Pavlova, strawberry compôte, white chocolate cream & strawberry gel (GF) - £8.00
- **White chocolate & orange cheesecake with a passion fruit gel** - **£8.00**
- Pineapple tarte tatin with salted caramel ice cream - £8.00
- **Dessert Trio; chocolate brownie, white chocolate & orange cheesecake, cherry & dark chocolate mousse, all accompanied with complimentary sauces** - **£12.50**

## VEGAN SWEETS.

- **Carrot & apple cake with apple sorbet** (VE / GF)
- Orange Cheesecake with passion fruit gel (VE)
- **Chocolate & cherry mousse, maplecomb & caramel sauce** (VE)
- Chocolate brownie, raspberry gel & vanilla ice cream (VE / GF)

*choose ONE vegan option for your guests*

£8.00 per person



## CHILDREN'S MENU

*All of our adult meals are available as half portions for children under 12.*

*Alternatively you can select one choice of starter, main and dessert for all your younger guests.*

£12.00 FOR 3 COURSES

£10.00 FOR 2 COURSES

£8.00 FOR A MAIN ONLY

## STARTERS.

**Garlic bread**

Tomato soup

**Crudit  with Hummus**

Melon and Fruits

## MAINS.

**Fish goujons with chips & garden peas**

Chicken nuggets with chips & baked beans

**Sausage with mash potato & garden peas**

Jacket potato with cheese or baked beans

## DESSERTS.

**Chocolate brownie with vanilla ice cream**

Selection of ice creams with sweet toppings

**Fruits with Marshmallows & Chocolate Dipping Sauce**



## OUTDOOR WOOD FIRE PIZZA OVEN.

*Our pizzas are freshly made on the day and are rolled out by hand with a variety of toppings and flavours.*

*The pizzas will be cooked to order served directly to your guests right from the wood fired oven on our terrace\*.*

**All pizzas are served with mixed leaf salad.**

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Choose two flavours from our delicious selection  
for £15.95pp

or

alternately select up to six toppings for £16.95pp  
(for parties of less than 85 guests you may select up to six toppings)

**\*weather permitted**

- **CLASSIC MARGHERITA**  
*tomato sauce & mozzarella cheese <sup>(V)</sup>*
- **FARMHOUSE**  
*grilled chicken, bacon, spinach, tomato sauce & mozzarella cheese*
- **SMOKE HOUSE**  
*pulled pork, smoked cheddar, grilled onion, BBQ sauce & mozzarella cheese*
- **MEAT IS ON**  
*pepperoni, ham, spiced lamb mince, tomato sauce & mozzarella cheese*
- **HAWAIIAN**  
*ham, mushroom, pineapple, tomato sauce & mozzarella cheese*
- **FROM THE ROOTS**  
*roast butternut squash, roast beetroot, feta cheese & tomato sauce <sup>(V / DF)</sup>*



## MEAT TOPPINGS.

- Ham
- Tuna
- Grilled Diced Chicken
- Shredded Duck Leg
- Spiced Lamb Mince
- Cajun Spiced Chicken
- Pulled Pork
- Sausage
- Pepperoni
- Bacon
- Spiced Ground Beef

## VEGETARIAN & VEGAN TOPPINGS.

- Sun blushed tomato
- Spinach
- Hoisin Sauce
- Feta Cheese or Vegan Cheese
- Red Peppers
- Butternut Squash
- Beetroot
- Sliced Mushrooms
- Smoked Cheddar
- Cauliflower Cous Cous
- Courgette



## B U F F E T

Six buffet items and three sides

£18.50 pp

Nine buffet items and four sides

£21.00 pp

Eleven buffet items and four sides

£24.00 pp

## B U F F E T I T E M S .

- **Roast Smoked Gammon**
- Cured Meats - *parma ham, salami & sliced chorizo*
- **Roasted Salmon with Fresh Herbs & Lemon** (add Teriyaki dipping sauce: £2.50pp)
- Pork Loin (£1pp supplement)
- **Scotch Eggs with Piccalilli**
- Mini Pork Pies with Pickle
- **Sausage Rolls**
- Marinated Prawn Skewers with Sweet Chilli Dipping Sauce
- **Chicken Satay Skewers**
- BBQ Chicken Wings
- **Roast Chicken Drumstick** (spiced or bbq)



## VEGETARIAN & VEGAN ITEMS.

- Bread with olives, sun dried tomatoes, feta, hummus, black olive tapenade (v)
- Vegetable Spring Rolls with Plum Sauce (v)
- Vegetable Samosa with Mango Chutney (v)
- Onion Bhajis with Mint Yoghurt (v)
- Vegetable Pakoras with Sweet Curry Mayonnaise (v)
- Cheese & Biscuits with Chutney (v)
- Grilled Mediterranean Vegetable Platter (v)
- Cajun Spiced Halloumi Skewers (v)
- Falafel (v)

## BUFFET SIDES.

- Pasta Salad
- Potato Salad
- Greek Salad
- Caesar Salad
- Coleslaw
- Asian Slaw
- Red Cabbage Slaw
- Tomato, Mozzarella & Basil Salad
- Cous Cous Salad
- Green Bean Salad
- Mixed Leaf Salad
- Potato Wedges
- Fries
- Sweet Potato Fries
- Hand Cut Chips
- Roasted New Potatoes
- Roast Potatoes
- Corn on the Cob



## HOT BUFFET

### OPTIONS.

- **Pie with mash or chips (choose either Steak & Ale, Chicken, Leek & Tarragon on Homity Pie) - £15.00**
- Fish & chips with mushy peas - £15.00
- **Chilli con carne with rice, tortilla bread, sour cream, salsa & guacamole - £14.00**
- Chicken or vegetable curry with rice, naan bread, mango chutney & mint yoghurt raita - £15.00
- **Chicken or vegetable chow mein, prawn crackers, mini spring rolls & plum dipping sauce - £15.00**
- Sweet & sour pork or vegetables with steamed rice, prawn crackers, mini spring rolls & plum dipping sauce - £15.00
- **Sausage and mash potato, onion & thyme gravy and garden peas - £14.00**
- Grilled chicken gyros with tzatziki - £15.00
- **Seafood chowder with crusty bread & butter - £15.00**
- Thai red curry chicken or vegetable with rice, noodle salad, sweet chilli sauce & coriander dip - £16.00
- **Thai green curry prawn or vegetable with rice, noodle salad, sweet chilli sauce & coriander dip - £18.00**
- Roast Mediterranean vegetable gnocchi with pesto & focaccia bread - £15.00



## BBQ

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Select two BBQ items and two sides for you and your guests to enjoy

*\*please see buffet page for side options*

£19.00 per person

## HOG ROAST

Freshly cooked, locally sourced pork, crackling, sage & onion stuffing, soft bread rolls, served with roasted new potatoes, apple sauce & mixed baby leaf salad.

*\*minimum of 70 guests*

£17.00 per person

## BBQ OPTIONS.

- Classic American hot dog or giant Lincolnshire sausage
- Beef burger or cheeseburger
- **BBQ or Cajun marinated chicken breast burger**
- Lamb & mint burger with tzatziki
- **Hot and spicy chicken wings**
- Marinated chicken skewers (your choice of BBQ, Chinese 5 spice, teriyaki or Cajun)
- **Marinated pork skewers (your choice of BBQ, Chinese 5 spice, teriyaki or Cajun)**

## VEGETARIAN & VEGAN.

- **Vegetarian sausage in a hot dog bun** (V)
- **Vegan burger** (VE)
- **Mushroom & halloumi skewer** (V)

*choose ONE vegetarian/vegan option for your guests*



## MIDNIGHT SUPPER

*A snack before bed...*

### **Chips Cobs**

£4.50 per person

### **Bacon Sandwich**

£5.50 per person

### **Cheeseburger**

£7.50 per person

### **Small Fish & Chip Cone**

£7.50 per person

### **French Fries**

£3.00 per person



## DRINKS PACKAGES

*There's no doubt about it, drinks are an important part of any wedding, be it wedding reception drinks, drinks with the wedding breakfast, or a drink to toast the happy couple with.*

*Whether you're tee-total or you're planning for the bubbles to be flowing all evening, we have the perfect packages to choose from...*

## THE DRINKS RECEPTION

*Please select a maximum of two options for your reception drinks*

## IT'S NEVER TOO EARLY FOR A COCKTAIL

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Cocktails are the perfect way to celebrate your big day, why not let us shake up a tasty concoction for you and your guests!

Choose a signature cocktail that compliments your style & one mocktail for your tee-total friends.

**£8.95 per person**



### THE PROSECCO TROLLEY

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What better way to celebrate than with a Vintage Trolley filled with refreshing Prosecco, Syrups, Fruit & Liqueurs for your guests to enjoy!

£6.95 per person

### THE RUSTIC ICE BUCKET

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Our vintage tin bath tub makes for a chic way for your wedding guests to enjoy a bottled beer. Filled with ice to keep the drinks cold and your guests can grab and enjoy.

*bottles from*  
£5.00 per person

### YOU ARE THE GIN TO MY TONIC

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We love our gin here at The White Hart and want to share some with you & your guests.

Choose three gins from our selection to create your very own personal station served with tonics and garnishes to compliment your selections.

£6.50 per person

### PUNCH BOWL AND SILVER CUPS

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A punch bowl is an easy and friendly way for your guests to self-serve a delicious drink, allowing them to ladle as much or as little as they like, served in silver plated drinking cups.

*choose from a selection of homemade punches*  
£5.00 per person

### IT'S ALWAYS PIMMS O'CLOCK

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Enjoy a glass of Pimm's served with all the traditional garnishes and homemade lemonade...refreshment at it's best!

£5.00 per person

### HAPPINESS IS MULLED WINE IN WINTER

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Enjoy a hot glass of Mulled Wine or Winter Cider to warm up on those cold yet cosy Winter wedding days

£5.00 per person



## WINE AT THE TABLE

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*We have worked alongside wine experts to offer a delectable selection of house wines to serve to your guests on the big day,*

We are happy to serve our wonderful selection of wines to your guests or put bottles at the tables for a more informal, relaxed service.

**Please choose the amount of wine you'd like served at the table.**

### **175ml Glass**

*choice of red, white or rosé*

**£6.00 per person**

### **250ml Glass**

*choice of red, white or rosé*

**£8.50 per person**

### **Half a bottle**

*choice of red, white or rosé*

**£12.00 per person**

### **Bottle of wine**

*choice of house red, house white or house rosé*

**£25 per bottle**

*upgrades on wine are available at request.*



## TO THE HAPPY COUPLE

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When it's time to toast we have a great selection of drinks to choose from....

### SPARKLING WINE

£5.50  
*per person*

### PROSECCO

£5.95  
*per person*

### FLAVOURED BELLINI

£6.50  
*per person*

### HOUSE CHAMPAGNE

£8.00  
*per person*

### ROSÉ CHAMPAGNE

£8.00  
*per person*

### SIGNATURE COCKTAIL

£8.95  
*per person*

*or why not select your favourite shot for every guest to toast your happiness!*

## SOFT DRINKS

Fresh orange juice

Selected mocktails

Sparkling grape

Elderflower fizz

Homemade lemonade

from £2.00 per glass

## ADDITIONAL EXTRA

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Bottles of still & sparkling water at the table can make a nice finishing touch to your wedding drinks selection.

£4.50 per bottle