

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.

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

PLOUGMAN'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 ^(VE /GF) - £8.00
- **Goat cheese pressie, chive oil, crushed toasted hazelnuts, raisin & balsamic purée & focaccia bread ^(V) - £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 ^(VEO) - £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 ^(VE)

Broccoli & Stilton

Cauliflower & Broccoli ^(VE)

Mushroom & Thyme ^(VE)

French Onion & Blue Cheese Croûte

Seasonal Vegetable ^(VE)

Classic Tomato & Basil ^(VE)

Chilled Sweet Melon, Strawberry & Mint ^(VE)

£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 ^(VE)
- Vegetable wellington, new potatoes & carrot purée ^(VE)
- Potato gnocchi, sundried tomato & red pepper sauce ^(VE)
- Wild mushroom & leek tart, crushed new potatoes & herb cream sauce ^(VE)
- Vegetable stir fry, black bean sauce & udon noodle ^(VE)
- Roasted red pepper & rosemary risotto ^(VE)

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

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 ^(V)
- **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 ^(V / DF)

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

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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

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.

£9.95 per person

THE PROSECCO TROLLEY

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

£7.95 per person

YOU ARE THE GIN TO MY TONIC

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.

£7.00 per person

IT'S ALWAYS PIMMS O'CLOCK

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

£5.95 per person

THE RUSTIC ICE BUCKET

Our vintage beer bucket 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

PUNCH BOWL

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

choose from a selection of homemade punches
£6.00 per person

HAPPINESS IS MULLED WINE IN WINTER

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

£5.95 per person

The perfect way to kick off the party!

The baby Guinness station

50 x baby Guinness shots

£200 (trolley included)



WINE AT THE TABLE

125ml Glass

choice of red, white or rosé

£4.50 per person

175ml Glass

choice of red, white or rosé

£6.50 per person

Half a bottle

choice of red, white or rosé

£13.00 per person

Bottle of wine

choice of house red, house white or house

rosé £26 per bottle

upgrades on wine are available at request.

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.

TO THE HAPPY COUPLE

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

PROSECCO

£6.50
per person

ROSE PROSECCO

£6.75
per person

FLAVOURED BELLINI (passion fruit or strawberry)

£7.95
per person

HOUSE CHAMPAGNE

£10.00
per person

ROSÉ CHAMPAGNE

£10.00
per person

SIGNATURE COCKTAIL

£9.95
per person

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

SOFT DRINKS

Fresh orange juice

sparkling strawberry

Sparkling cherry

Elderflower fizz

from £2.50 per glass

Homemade lemonade
£3.00

ADDITIONAL EXTRA

Upgrade to a mock-tail **£6.95**

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

£4.50 per bottle