



Weddings
at
The White Hart Hotel



Welcome to The White Hart Hotel

Our aim is to make your day stress free and memorable. Our beautiful restaurant and coaching inn is the perfect setting for any occasion. The venue offers a casual yet elegant restaurant to cater to all of your guests throughout the day turning to a lively but intimate dance floor for the evening.

We work hard with you to ensure that your wedding is personalised to your tastes and requests, with each wedding details and experience flexible to each couple.

Our event organisers will be allocated individually to you, being available to you both to contact directly, stress free.



Venue information

Our restaurant seats up to 45 people for a 3 course evening meal, lunch or wedding breakfast.

In addition the option to have a buffet is available accommodating 120 people, allowing seating areas and a dance floor space.

The restaurant is a large enough yet an intimate space allowing for a range of table layouts accommodating you and your guests.

As well as the restaurant area, you and your guests will have private access to the garden which adjoins to the restaurant. Extended seating area for your guests, perfect for sunny weather!

We do advise booking an appointment with one of our event organisers to view the venue to get a feel of the function room and the potential it has to offer.



Seated meals

Tier 1 - £42.95

Starters

Smoked chicken terrine, fruit chutney, salad leaf and toast
Classic prawn cocktail, sundried tomato, pickled lime, cress salad
Artichoke, soft poached eggs, hollandaise, pancetta crisps and pea shoots
Wild mushroom soup, truffle oil, tossed spring onions and pumpkin seeds

Mains

Pan seared seabass, ratatouille, saffron braised fennel, tomato and new potato
Duck leg, du puy lentils with diced smoked pancetta, braised savoy cabbage and jus
Wild mushroom risotto, parmesan and cress
Slow cooked beef shin, pomme puree, roasted root vegetables, jus

Desserts

Chocolate brownie. chocolate sauce and vanilla ice cream
Fresh fruit salad and sorbet
Apple sable with cinnamon ice cream and custard
Sticky toffee pudding, toffee sauce with vanilla ice cream

Seated meals

Tier 2 - £50.95

Starters

Breaded halloumi, spinach, rocket, cherry tomatoes, avocado and black olive

Salt and peppered squid, saffron aioli and mixed leaf

Tomato and mozzarella tian with fresh basil, balsamic reduction and olive oil

Garlic roasted tomato soup with rustic bread

Mains

Spinach and ricotta tortellini, in a creamy basil and sun blushed tomato sauce

Pan seared corn fed chicken roulade, wilted baby spinach sun dried tomato, velute mushroom sauce

Pan roasted supreme of salmon, sauteed zucchini, artichoke hearts, cherry tomatoes, lemon sauce

Beef wellington, pomme puree, roasted root vegetables and Jus

Desserts

Eton mess, whipped cream and fresh strawberries

Milk chocolate crème brulee with biscuits

White and dark chocolate baileys cheesecake

Fresh fruit salad and sorbet

Vegan and dishes suitable for dietary requirements

We have vegan dishes and dishes to suit all dietary requirements available.

In addition canapes and the finger food buffet can be altered to suit dietary requirements

Please enquire about availability.



Canape menu

Duck or veggie spring rolls £4

Sun blushed tomato and cheese tartlet £3

Home made pizza squares £3

Smoked salmon, cream cheese and chives £4.50

Rare roasted beef with horseradish, red onion marmalade £4.50

Prosciutto, apple and chutney £4

Pesto confit, vine tomato, brie £3.50

Petite potato canape with chicken, shallots, mayonnaise, chives £3

Mini peppered goats cheese, on grilled courgettes, diced kumquats and honey £4

Artichokes and feta puff pastry tart £3

Smoked mackerel paste and prawn en croute £3

Cucumber slice with hummus, soft vegetable salsa in paprika sauce £3

Boiled eggs on croute with bacon and spiced mayonnaise £3

Smoked salmon mousse, cucumber on croute £4

Spinach and feta cheese tart £4

Mini fish cakes £4.50

Finger food buffet

Sausage rolls

Potted salmon

Chicken goujon and spicy tomato dip

Mini vegetable skewers

Bacon baps

BBQ or chilli chicken wings

Caramalised onion and goats cheese tarts

Arancini balls with red pesto dip

Mini fish and chips

Mini burgers (sliders) - halloumi or beef

Scotch eggs with curry mayo

Home made pizza squares

Bacon and potato croquette, chilli and cheese

Roast beef, mini Yorkshire pudding, horseradish and gravy

Strawberry cheesecake

Fruit skewers

Chocolate brownie

£26 per person for a 4
item buffet, £30 per
person for a 6 item buffet.
additional items are an
extra £5 each, per person.

Carvery buffet £47.95
Served in carvery format

Starters

Soup of the day
Char grilled Mediterranean vegetables
Charcuterie of cured meats and pickles
Pasta salad, roasted pepper, vegetables and basil
Traditional potato salad
Coleslaw salad
Mixed leaves salad

Main course

Traditional carvery, rib of beef, turkey and pork. Served with roast potatoes, Yorkshire pudding, seasonal vegetables and gravy
(Vegan option available)

Desserts

Brownie
Lemon tart
Cheese cake
Fresh fruit salad
Selection of cheeses

BBQ menu £30.95 per person

Starters and sides

Coleslaw salad, with raisins

New potato salad, with spring onion and mayonnaise

Iceberg lettuce, tomato, cucumber and onion

Hommus and pitta bread, tomatoes, gherkins, cheddar and red
onion

Burger and hotdog buns

Roasted red pepper pasta salad, sundried tomato, basil and olive oil

BBQ meats

Grilled vegetable skewers

BBQ pork ribs

Beef burger (veggie and vegan burgers available upon request)

Spicy buffalo chicken wings

pork sausages - Regular or spiced

Chicken skewers

Desserts

Chocolate brownie

Lemon tart

Fruit salad

Cheesecake





Our function room can be used for sit down meals, buffets and for many other function requests





General Information

We do not charge a venue hire, although we do ask that a minimum spend of £3000 is met to have exclusive hire of the function room during (excluding accommodation).

Special dietary needs can be accommodated for, please do advise us of your dietary requirements.

Alternative food for children can be provided if required.

There is a 12.5% discretionary service charge added to the final bill, distributed between all staff working.

A £125 set up fee is added to the final bill if you wish for our team to help decorate the room .

Accommodation is also available for group bookings at a discounted function rate if rooms are booked with breakfast.

Music extensions and extensions to our drinks licence can be arranged subject to 12 weeks notice (£150)

We normally ask a deposit of £500 or more to secure your reservation, the deposit is non refundable if you choose to cancel your event.

Please contact Emily or Fabio to arrange a meeting or for more information via email/phone -
01727 853624 / whiteharthotel@msn.com