



# Wedding Breakfast

## CANAPÉS & SHARERS

Your canapés and platters will be served to your guests alongside your drinks reception after your ceremony, or following your arrival from a church service, they are always a welcome edition to your day for your guests. All our mouth-watering canapés are freshly prepared by our experienced team of chefs.

*Please choose 3 of our freshly prepared individual canapés.*

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

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| - Mac and cheese truffle bites with tomato compote            | SWEET                                    |
| - Mini scotch eggs  | - Assorted Macaroons                     |
| - Chilli lime prawn skewer                                    | - Mini apple and raspberry jam doughnuts |
| - Mini fig and goat cheese parcel                             | - Aero chocolate mousse                  |
| - Deep-fried Camembert squares with candied ginger            |  |
| - Tempura prawn or vegetables with sweet chilli dipping sauce | £7.50 PER PERSON                         |
| - Mini toasted cheese sandwiches                              | <i>3 canapés per person</i>              |
| - Mini BBQ pulled pork sliders                                | £1.50 per person for additional canapés  |
| - Mini scallops and bacon lollipops                           |  |
| - Mini burgers  |  |

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**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 MENU

Our years of experience have enabled us to craft a wedding breakfast menu that offers the most popular dishes served with refinement and precision.

Our array of courses have been carefully designed to please even the fussiest of guests, allowing the difficult decision of a wedding menu far easier for you.

*To create your bespoke 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. The below menu are suggestions only, if you would like to discuss further options, please let us know.**

### STARTERS

*Bread rolls and butter is served to your guests before their starters.*

- Sesame seared tuna with seaweed salad and soy sauce £9.00
- Smoky mackerel paté with chilli jam and ciabatta toast fingers £8.00
- Trio of: Beef paté, smoked salmon and scotch egg £9.00
- Watermelon, feta and watercress salad with spicy candied pecans (May - Oct) £8.00
- Phyllo wrapped brie and cranberry parcel £8.00
- Peking duck Vietnamese rolls with pickled cucumber and plum sauce £8.50
- Caramelised peach and goat cheese tarte tatin with pecans (May - Oct) £8.50

### HOMEMADE SOUPS

- Sweet potato, coconut and chilli
- Minted pea with crème fraîche ALL £8.00
- Tomato soup

### INTERMEDIATE COURSES

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

- Lemon sorbet
- Rhubarb gin jelly shot £3.50 PER PERSON
- Raspberry and champagne sorbet

### MAINS

*All mains are served with seasonal vegetables.*

- Slow roasted lamb shank served with olive oil scented mashed potato £22.00
- Beef rib with creamy corn and pancetta risotto £22.00
- Pan seared chicken breast with orange confit sweet potato and spinach £19.00
- Braised pork belly served with puy lentils £18.50
- Fresh cod with fresh tomato, basil and parmesan £19.50
- Seared salmon with citrus and herb quinoa £20.00
- Peppered tuna with Asian greens £22.00
- Five spice infused confit duck leg with creamy mashed potato £19.00
- Steak bearnaise with chips or potato croquette FILLET £24.00 RUMP £22.00

CLASSIC ROASTS *Classic roast dinner served with homemade Yorkshire puddings, roast potatoes, seasonal vegetables and gravy*

Topside of beef £22.00      Roast chicken breast £19.00      Roast pork £19.00

CLASSIC PIES *A choice of pie served with creamed mashed potatoes or chips, mushy peas and gravy*

Steak and ale £17.00      Chicken and mushroom £17.00

### VEGETARIAN

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

- Aubergine parmesan served with risotto, tomato and deep-fried basil £18.50
- Oriental mushroom and vegetable stir-fry with udon noodles £18.50
- Mushroom ravioli with a creamy sauce £19.00
- Classic potato gnocchi with sage butter £17.00

### DESSERTS

- Passion fruit brûlée with shortbread heart and lemon macaroon £8.00
- Mint aero cheesecake with chocolate bark £9.00
- Carrot cake cheesecake £9.00
- Trio of: Black forest mousse, cheesecake and chocolate brownie £9.00
- Classic apple tarte tatin with blackcurrant ice cream £8.50
- Duo of dark chocolate cake and coffee mousse £9.00
- Individual raspberry tiramisu £9.00

Tea & Coffee with petit fours  
£3.50

Tea & Coffee without petit fours  
£2.50

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### 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

#### 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

#### DESSERTS

A selection of ice cream and toppings  
Fruit and marshmallows with a chocolate dip

£12.00 FOR 3 COURSES

£10.00 FOR 2 COURSES

£7.00 FOR MAIN ONLY



## Evening Food

### BUFFET MENU

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Create your ideal buffet by selecting...

**6 buffet options with 3 sides for £16.95 per person, 9 buffet options with 4 sides for £18.95 per person**

or

**11 buffet options with 3 sides for £20.95 per person.**

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

*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.*

- Homemade pâté and terrines  
*(Smoked mackerel pâté, chicken liver pâté, spinach and artichoke, mushroom terrine, smoked pork terrine)*
- Selection of breads with sundried tomatoes, olives, feta, Tapenade, hummus
- Cured meats and salami
- Whole roasted smoked gammon
- Whole side of roasted salmon *(Herb or Teriyaki)*
- *(£1.00 pp supplement)*
- Whole fillet of beef served with rocket and horseradish sauce *(£1.00 pp supplement)*
- Scotch eggs
- Prawn skewers with dipping sauce
- Picnic pork pies and sausage rolls
- Smoked chicken and sundried tomato mayo sandwiches on focaccia
- Vegetable samosas with sweet curry mayo
- Butternut, spinach and feta tart
- Selection of cheese and chutneys with bread and crackers

#### SIDES

Rainbow pasta salad

Quinoa tabouleh salad

Classic caesar salad

Med grilled veg platter

Potato wedges

Sweet potato fries



Photography: Amy Pitfield Photography



## 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.

*Create your own BBQ by selecting your choices from our menus.*

*(Select TWO options for you and your guests)*

### BBQ MAINS

Classic American Hot dog *or* Chilli Dog

English Hot dog *or* Giant Cumberland Sausage and Roll

Beef Burger *or* Cheeseburger

BBQ Chicken Burger *or* Cajun Chicken Burger

Lamb Burgers with Cucumber Yoghurt and Salsa

Buffalo Chicken Wings

Chicken Skewers *(BBQ/Cajun/Teriyaki)*

Pork Skewers *(BBQ/Cajun/Teriyaki)*

### VEGETARIAN MAINS

*(Select ONE option for you and your guests)*

Halloumi and Mushroom Skewers

Mediterranean vegetable kebabs

Vegetable Burgers

Corn on the Cob

### SIDES

*(Select TWO options for you and your guests)*

Asian slaw

Tomato, mozzarella and basil salad

Greek salad  
*(Feta, olives, tomato and onion)*

Pickles, sliced tomatoes, lettuce,  
onions, relish

Classic caesar salad

£17.95 PER PERSON

## HOG ROAST

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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, sage and onion stuffing, brioche bread buns and apple sauce, served with roast potatoes, mixed leaf salad and condiments*

£16.95 PER PERSON

(minimum x50 guests)

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

£4.50 FOR 3 SIDES

## OUTDOOR WOOD FIRE PIZZA OVEN

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*All our pizzas are served with garlic flatbread.*

Choose two flavours from our delicious selection for...

£12.95 PP

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

£14.95 PP

All of 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 served directly to your guests right from the wood fired oven!

### FLAVOURS

#### PEKING

*Shredded duck, hoisin sauce, spring onion, cucumber, mozzarella*

#### FARM HOUSE

*Grilled chicken, bacon, spinach, mozzarella*

#### SPICED MUMBAI

*India butter chicken, spinach, mozzarella, coriander*

#### FROM THE ROOTS

*Roasted beetroot, butternut, caramelised onion, feta*

#### THE LONDONER

*Cumberland sausage, bacon, roasted cherry tomatoes, mushroom, mozzarella and a soft runny egg*

#### SMOKE HOUSE

*Pulled pork, grilled onion, smoked cheddar, BBQ sauce*

#### MARRAKECH

*Spiced minced lamb, preserved lemon, Greek yoghurt, hummus, pomegranate*

#### THE MEAT IS ON

*Spiced minced lamb, pepperoni, ham, tomato, mozzarella*

#### THE CHEESELESS

*Tomato sauce, olive oil, garlic, basil, oregano*

*(vegan)*

## BOWL, BAMBOO BOATS & CONES

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Delicious high quality bowl foods presented in a hand-sized bowl, served around the room to you and your guests. Interactive and contemporary, this style of evening food is guaranteed to impress!

*Served in stylish bowls, bamboo boats and cones, we have devised delicious miniature dishes to suit all tastes for an evening reception like no other.*

- Sticky sesame chicken and sweet potato fries
- Coconut chicken nuggets and skinny fries with green tabasco mayo
- Chicken prawn curry with Jasmine rice and coriander
- Mini sausage and wholegrain mustard mash
- Pepper beef and udon noodles
- Crabcake with fried rice
- Chorizo, sundried tomato and basil gnocchi
- Lollipop lamb chops with potato bites and rosemary gravy  
(£1 supplement)
- Spinach, Ricotta and Butternut Farfalle
- Mini Fish and Chips with Tartare Sauce
- Creamy Seafood Chowder
- Nachos with Chilli and Salsa
- Toasties  
(Cheese and Chutney or Ham and Cheese)
- Flame Grilled Mini Chicken Gyro with Tzatziki
- Cheesy Chips  
(Feta and Oreganum, Gorgonzola or Cheddar)
- Creamy Mushroom Ravioli with Parmesan
- Spicy Squid Tentacles with Chilli, Lime and Garlic

3 OPTIONS £16.95

4 OPTIONS £22.50

5 OPTIONS £27.95

## STREET FOOD STATIONS

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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

## 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		



## 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

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

#### 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!

£6.75 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 from our list of Gins to create your very own personal station served with tonics & garnishes to compliment your selections.

3 GINS TO SELECT - £5.50 PER PERSON

#### IT'S ALWAYS PIMMS O'CLOCK

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

£4.50 PER PERSON

#### THE RUSTIC ICE BUCKET

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*  
£4.00 PER PERSON

## PUNCH BOWL AND SILVER CUPS

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 a silver plated drinking cup.

*Choose from a selection of homemade punches*  
£4.50 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

£4.00 PER PERSON

## 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.

£6.95 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 OF RED, WHITE OR ROSE £4.50

250ML GLASS OF RED, WHITE OR ROSE £5.90

HALF A BOTTLE OF RED, WHITE OR ROSE £8.50

*Upgrades on wine are available at request.*

## THE TOAST

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*'A successful marriage requires falling in love many times, always with the same person – Cheers'*

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

SPARKLING WINE - £4.95

PROSECCO - £5.95

FLAVOURED BELLINI - £6.50

HOUSE CHAMPAGNE - £7.00

ROSÉ CHAMPAGNE - £7.00

SIGNATURE COCKTAIL - £6.95

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

## SOFT DRINKS

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FRESH ORANGE JUICE - £2.00

SELECTED MOCKTAILS - £3.50

SPARKLING GRAPE - £3.00

ELDERFLOWER FIZZ - £3.00

HOMEMADE LEMONADE - £3.00

## ADDITIONAL EXTRAS

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

4.50 PER BOTTLE

