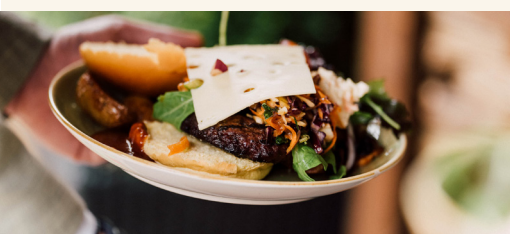




WHIN STONE VIEW

Wedding Food & Drink







If music be the food of love, play on

No matter how big or how small the wedding, the following food and drink is included as standard in every wedding package:

Wedding Food & Drink

Welcome drinks

*125ml glass of prosecco / pink prosecco
330ml bottled lager or cider (various brands available)*

Table wine

Glass of house red, white or rosé wine

Prosecco Toast

125ml glass of prosecco or pink prosecco

Three course wedding breakfast

Starter, main course, dessert (see page 6–10 for choices)

Standard evening food

see page 11 for choices

These are our most popular choices which is why they come as standard. We do, however, offer a range of upgrades and extras so you can customise your wedding package and easily compare your options with our transparent pricing.



Upgraded welcome drinks

£2 extra per person

Bellini

Prosecco and choice of fruit purée

Aperol Spritz

Prosecco, Aperol, soda

Limoncello Spritz

Prosecco, Limoncello, soda

The Hugo

Prosecco, gin, elderflower, lime, mint

Pink Cloud

Prosecco, pink gin, lemon, elderflower, soda

Chambord Royale

Prosecco, Chambord, raspberry

Tequila Sunrise

Tequila, grenadine, orange juice

Long Island Ice Tea

Vodka, gin, tequila, rum, lemon juice, Pepsi

Upgraded Toast

£6 extra per person

Champagne

125ml glass

Canapés

While you are being photographed in our beautiful grounds, let guests relax on the terrace with drinks and canapés and enjoy the natural setting of Whinstone View.

Three canapés £15 per person / Extra canapés £5 per person

Cheese & ham toasties

Sweet chilli chicken skewers

Garlic & chilli prawn skewers

Mini honey & mustard sausages

Smoked salmon blinis

Ham croquettes

Cheese toasties (v)

Mini tomato, mozzarella & basil bruschetta (v)

Mediterranean vegetable & halloumi skewer (v) (gf)

Mini vegetarian sausages (v)

Vegan options available on request





Wedding Breakfast Menu

Select **one** choice from each course to create a set menu for all of your guests.

Starters

Included in your package

Soup & crusty bread (v)

Tomato & basil / mushroom & truffle / root vegetable

Hot smoked salmon fish cake

Served with spinach & white wine sauce

Bruschetta (v)

Tomato, mozzarella & basil

Garlic mushrooms (v)

Served on sourdough bread

Tartlet (v)

Brie & caramelised red onion

Mexican chicken tostadas

(sweetcorn fritters for vegetarian alternative)

Ham croquettes

Served with apple slaw



Main course - traditional

Included in your package

Choose **one** main

Grand reserve sirloin of beef

Braised beef

Pork belly

Grilled chicken supreme

Vegetable roast (v)

All served with Yorkshire pudding

Choose **one** potato option

Garlic & thyme roasted potatoes

Dauphinoise potatoes

Classic duchess potatoes

Creamed mash potatoes

Choose **one** sauce

Red wine gravy

Onion gravy

Peppercorn sauce

Diane sauce

Choose **two** vegetable options

Chantenay carrots

Broccoli florets

Cauliflower florets

Mange tout

Petit pois / fine beans

Braised red cabbage

Creamed cabbage

Honey roast parsnips



Main course - Hog Roast Banquet

Choice included in your package

Traditional hog roast sourced from local suppliers and hand carved by our chefs

Served with

Large soft bread buns

Apple compote

Crackling

Stuffing balls

**Classic green salad
Homemade coleslaw**

**Cajun slaw
Roasted new potatoes**

Vegetarian and vegan option: Whinstone vegan burger (must be pre-ordered)

Main course - BBQ

Choice included in your package

Pork sausages

Beef burgers

Marinated chicken thighs

Lamb kofta kebabs

Prawn skewers

**Classic green salad
Homemade coleslaw**

**Cajun slaw
Roasted new potatoes**

Accompanied with a selection of relishes and sauces

Vegetarian and vegan option: Whinstone vegan burger (must be pre-ordered)



Main course - Rustic choices

Choice included in your package

Chicken coq au vin

Duchess potatoes, root vegetables and crusty bread

Beef bourguignon

Duchess potatoes, root vegetables and crusty bread

Pie & mash

Individual steak & ale or chicken & leek pie, served with peas, carrots, mashed potato and gravy

Main course - Fish

Choice included in your package

Grilled fillet of Scottish salmon

Served with new potatoes, wilted spinach and parsley sauce

Fillet of cod

Served with leek mash and pea purée

Main course - Vegetarian

Choice included in your package

Risotto

Wild mushroom, truffle, Parmesan

Tart Tatin

Caramelised onion, goats cheese salad

Tagine (vegan)

Vegetable and chickpea tagine with rice



Desserts

Included in your package

Sticky Toffee Pudding

Toffee sauce, vanilla ice cream

Cheesecake

Choose your favourite flavour

Brownies

Choose your favourite flavour

Blondies

Choose your favourite flavour

Lemon Tart

Glazed lemon tart with raspberry sorbet

Eton Mess

Crushed meringue, cream and seasonal fresh fruit



Evening food

Included in your package

Bacon or sausage sandwiches

Served in soft buns (veggie sausages also available)

Cheese & ham toasties

Yorkshire ham, mature cheddar cheese, toasted

Loaded Fries

Cheese & bacon

Chilli

BBQ pulled pork

Upgraded evening food

Extra £6 per person

Pizza slices & fries

Stonebaked pizza, Napoli sauce, mozzarella & fries

Cheeseburger & fries

Hand crafted beef burger, melted Monterey Jack cheese & fries

Chicken burger & fries

Southern fried chicken burger & fries

Pulled pork buns & chips

Stuffing, apple sauce & hand cut chips

Pie & peas

Petch's pies, roasties, mushy peas, gravy

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whinstoneview.com/weddings