

Dear Customer

Welcome to the White Horse Country Park. The Country Park is situated on the outskirts of Westbury alongside the A350. The clubhouse is situated within 247 acres of parkland, which is overlooked by the Westbury White Horse. The Country Park offers three well-stocked fishing lakes, a 9-hole golf course and driving range, A Bowls Club and football and rugby pitches.

Within the beautiful setting the club house offers excellent facilities for conferences and functions catering for up to some 250 persons, with a fully licensed bar and catering facilities. Large parking area is available next to the venue and close to the conference facilities. Easy disabled access is also available for anyone who requires.

Enclosed within this brochure are the hiring charges for the venue and some suggested menus.

Please note these menus are merely suggestions and we are more than happy to tailor our menus to suit your requirements.

If you would like to arrange a time to come and view our fantastic facilities please don't hesitate to contact me or Darren our head chef and Assistant Manager.

We look forward to hearing from you in the near future.

Yours sincerely

Hannah Bowden
General Manager

01373 822323

Hire Charges

Main Function Hall	£275
Restaurant leading onto the children's play area	£100
Sports Bar Only available to hire at certain times	£100
Function Field This is dependent on the time of year	from £500
Hall Marquee Lining	£450
Disco	from £175
House Band	from £800
Chair Covers	£3 per cover

Hire charges within the venue include all staffing, tables and chairs from 11am-1am. Both bars close at 12am.

Welcome Drinks

Sherry Medium unless specified	£3 per glass
Bucks Fizz Half sparkling wine and half fresh orange juice	£2.50 per glass
Kir Royale A dash of crème de cassis topped up with Prosecco	£3.50 per glass
Bellini Peach mix topped up with Prosecco	£3.50 per glass
Alcoholic cocktail A vodka based cocktail unless specified	£3.50 per glass
Pimms Traditional Pimms mix served with mixed fruit and mint	£3.50 per glass
Sparkling Rose As per the main wine list	£3.00 per glass
Moscato Spumante As per the main wine list	£3.00 per glass
Prosecco As per the main wine list	£3.50 per glass
Champagne and other wines available as per the wine list	
Fruit Juice [apple, orange, cranberry]	£1.50 per glass
Non-Alcoholic Cocktail Fruit juice and lemonade mix	£2.00 per glass
Elderflower Presse	£2.00 per glass

Canapés and Nibbles

Cocktail Bites

Roasted nuts
Vegetable crisps
Parmesan twists
Kettle chips
Selection of olives

£ 25 per 20 people

Canapés

Smoked Salmon Canapes

Chicken Tikka Skewers

Succulent pieces of marinated tikka chicken served with a mint yoghurt dip

Cocktail Sausages

Marinated in honey and wholegrain mustard

Tomato and Basil Bruschetta

Chopped tomato and basil served on a piece of toasted white French stick

Courgette potato cakes

Served with crème fraîche and rosemary

Mini Yorkshire puddings

Served with beef and horseradish

£1.25 per item [minimum of 4 items]

Seated Dinner Menus

Starters

Homemade soup of the day served with freshly baked bread
Vegetable, Tomato and Basil, Leek and Potato, Carrot and Coriander, Butternut

Squash and Parmesan

£4.95 per person

Deep fried brie wedges
Served on a bed of mixed leaves with a cranberry sauce

£5.50 per person

Pear, date and walnut salad
Served with a creamy stilton dressing

£5.25 per person

Homemade Pate
Served with granary bread and butter with a red onion relish

£5.25 per person

Chicken and Bacon Salad
Served with parmesan cheese

£5.75 per person

Stilton and chive stuffed mushrooms
Served on a bed of crisp mixed salad leaves

£5.75 per person

Salmon Gravlax
Served on a bilini and a light salad

£6.25 per person

Main Course

Traditional Roast Beef

Served with Yorkshire Pudding, horseradish sauce and gravy

£14.95 per person

Steamed Chicken Breast stuffed with garlic and mushrooms and wrapped in bacon

Served with a creamy mushroom sauce

£14.25 per person

Succulent Butchers Sausages and creamed wholegrain mustard mashed potatoes

Served with a red wine and onion gravy

£12.95 per person

Roasted Side of Salmon with green beans

Served with a white wine sauce

£15.25 per person

Slow cooked Blade of Beef

Served with a rich red wine and onion gravy

£15.75 per person

Loin of Pork

Served with creamed leek and cheese sauce

£16.50 per person

Vegetarian all at £10.25 per person

Goat's Cheese and Roasted Vegetable Tart

Served with a sweet tomato jus

Roasted Vegetable Crumble

Stuffed Field Mushrooms with spinach and blue cheese

Roasted Vegetable Wellington

Desserts

Homemade Bramley Apple Tart
Served with either cream or custard

£4.95 per person

Homemade Profiteroles
Served with warm chocolate sauce

£5.25 per person

Brandy Snap Basket filled with fresh fruit salad
Served with fresh cream

£5.75 per person

Fresh Fruit Pavolova
Strawberries, raspberries, meringue and fresh whipped cream

£4.95 per person

White Chocolate and Raspberry Cheesecake

£5.25 per person

Lemon Tart
Served with cream and fruit coulis

£6.25 per person

Trio of Desserts to include:
Lemon mouse, Warm chocolate pudding and Passion fruit and orange cheesecake

£6.50 per person

A Selection of Cheeses
Served with grapes and a selection of cheese biscuits

£6.25 per person

2 Course Cold Fork Buffet Menu £18.95 per person

The following can either be served from our buffet table or direct to your table

Cold sliced Topside of Beef served horseradish sauce

Local Wiltshire Ham served with English mustard

Poached salmon served with lemon mayonnaise

All of the above served with the following: -

Hot-minted new potatoes

Mixed leaf salad with tomatoes and cucumber

Chunky coleslaw

Roasted vegetable and cous cous salad

Buffet Style Dessert Table

To Include:

Raspberry and Dark Chocolate Tart

Strawberry and Kiwi Mille Feuille

Mixed Fruit Trifle

White Chocolate and Raspberry Cheesecake

BUFFETS

For evening functions we suggest that you cater for a minimum number of 70% of your expected guests.

Finger Buffet One

Selection of Sandwiches

Quiche

Pork pies

Sausage rolls

Assortment of Pizza bites

Vegetable spring rolls

Scotch eggs

£6.95 per person

Finger Buffet Two

Selection of filled wraps and sandwiches

Vegetable spring rolls

Chicken Tikka with a mint and yoghurt dip

Cocktail sausages marinated in honey and wholegrain mustard

Meat canapé pastry selection

Crudités and dip

Fruit platter

Smoked Salmon blinis

£8.95 per person

Fork Buffet Three
Traditional English Ploughman's
Please choose from two of the following:

Farmers Pate
Cheddar
Stilton
Brie
Wiltshire Ham
Rare roast beef
Coronation Chicken

To accompany the above are the following: -

Mixed Leaf Salad
Crusty bread and butter
Pickled onions and pickled gherkins
Sweet pickle and homemade onion chutney

Freshly cut fruit platter
£9.75 per person

Fork Buffet Four
Hog Roast and Salads: minimum number of 80

Hog Roast
Mixed leaf Salad
Coleslaw
Potato Salad
Bread Rolls
Sauces
Stuffing
£9.95 per person

Please note this is also available with just buns, sauces and stuffing £7.50 per head.

Wine List

CHAMPAGNE AND SPARKLING

Champagne

Veuve Clicquot NV Brut Yellow Label 12.0% £39.50 per bottle
Powerful and well structured, with an exquisite balance of style and character. A luxury Champagne with an exceptional taste.

Moet & Chandon NV Brut Imperial Rose 12.0% £45 per bottle
Sheer fruit and deliciously moreish. Moet & Chandon Brut Imperial Rose is sensational as an aperitif or as an accompaniment to any meal.

Other Sparkling

Canaletto Prosecco [Italy] 12.0% £15.75 per bottle
Fruit with a rich scent, especially of unripe apples, lemons and grapefruits. It has a pronounced aroma of Wisteria in bloom and Acacia flowers.

Hardy's Stamp Chardonnay Pinot Noir [Australia] 11.5% £16.50 per bottle
Lifted citrus and strawberry like aromas with a creamy texture and a light refreshing finish.

Moscato Spumante Sant Orsola [Italy] 7.0% £11.20 per bottle
A sweet, grapey Italian sparkling wine light in alcohol and very enjoyable

JP Chenet Sparkling Rose [France] 12.0% £12.85 per bottle
The combination of fine bubbles and delicate aromas make this a delightfully light and silky rose. Aromas of red berries cherries and strawberries.

DESSERT WINE

France

Sauternes AC Calvet [37.5cl] 13.0% £14 per bottle
This is a rich complex wine with a fine golden colour, revealing an intense bouquet with a long sweet finish

WHITE WINE

France

Patriarche vin de France Chardonnay 13.0% £11 per bottle

The nose is fresh with floral aromas and hints of citrus fruits, underlined with vanilla notes. Palate is rich and well structured.

Germany

Liebfraumilch Qualitätswein Franz Reh 10.0% £9.75 per bottle

This medium dry wine has a deliciously easy drinking, soft fruity flavour

Italy

Pinot Grigio IGT Terra Nostra 12.0% £10.50 per bottle

Intense straw colour with ample, lasting fruity bouquet. Palate is dry, soft and well balanced

Spain

Paternina Banda Dorada Rioja Bianco 12.5% £15 per bottle

A fresh lively white Rioja, scented and un-oaked. It is dry, flowery on the noses, with a hint of ripe grape.

Australia

Three Pillars Sauvignon Blanc 13.5% £10.25 per bottle

This Sauvignon captures the fresh and tropical aromas of lychee and passion fruit. These tropical fruit flavours are soft and round, giving the wine a clean lingering finish.

New Zealand

Nobilo White Cloud 13.0% £11.75 per bottle

Attractive very fragrant rose of gooseberry, apple and elderflower, fairly full with a clean taste and off dry finish.

California

Sutter Home Un-oaked Chardonnay 13.5% £11.20 per bottle

This Chardonnay offers a lovely aroma of fresh pear, peach, apple and lemon. Smooth round texture and rich creamy fruit flavors on the palate.

RED WINE

France

Patriarche Vin de France Syrah 12.5% £11 per bottle
Youthful red in colour, with complex notes of red fruits and spicy undertones on the nose. Palate is rich and full with a long finish.

Italy

Chianti DOCG, Fontella 12.5% £13 per bottle
Ruby red, with medium bodied cherry like flavours from the Sangiovese grape.

Spain

Marques de la Concordia Tempranillo, Rioja 13.5% £11.25 per bottle
Ruby colour with berry aromas on the nose. Well-structured palate with ripe, forward fruit and balanced acidity and a long finish

South African

Eagles Cliff Pinotage 14.0% £10.50 per bottle
Fresh and aromatic with strawberry and raspberry flavours with a slightly spicy finish

Australia

Three Pillars Shiraz 14.0% £10.25 per bottle
Medium bodied combining fresh blackberry flavours with gentle floral aromas. It is smooth with subtle vanilla and cedar oak on the finish

New Zealand

Nobile Orca Bay Merlot 13.5% £13.50 per bottle
Ripe plum and blackberry on the nose, rich and mouth filling with coffee and spice notes ending with a generous finish.

California

Sutter Home Cabernet Sauvignon 13.0% £11.20 per bottle
Aromas of red cherries and sweet vanilla reveal a wine with soft tannins and toasty oak characters. Red meat, game and seasoned pastas and perfect with this Napa Cabernet.

ROSE WINE

France

Dominique Baud Vin de France Syrah Rose 12.5% £10 per bottle
Slightly spicy red berry and floral notes. Full bodied, refreshing and fruity. Goes well with grilled dishes and salads.

New Zealand

Nobilo Orca Bay Rose 13.5% £13.50 per bottle
A refreshing rose bursting with ripe berry flavours of strawberry, raspberry and cherry- serve chilled and simple enjoy!

California

Sutter Home White Zinfandel 9.5% £11.20 per bottle
Delicate salmon pink in colour with sweet aromas of strawberries and watermelon. Low in calories and light in alcohol

AFTER DINNER TIPPLES

Sandemans Partners Ruby [75cl]	19.0%	£18.50 per bottle
	50ml	£3.50 per glass
Cockburns Special Reserve [75cl]	20.0%	£24 per bottle
	50ml	£4 per glass
Courvoisier Cognac	25ml	£3 per glass
Grand Marnier	25ml	£3.50 per glass
Tia Maria	50ml	£3.50 per glass
Baileys	50ml	£3.50 per glass
Cointreau	25ml	£3.50 per glass

Wine and Champagne/ Sparkling Wine may be brought and will be charged the following for corkage; £6.50 per bottle for table wine and £8 per bottle for Sparkling Wine and Champagne. Please note costs include storage, chilling, glasses and service.

White Horse Country Park Booking Form

Date of hire:

Name:

Address.....
.....

Telephone number.....

Email address.....

Invoice address.....
.....

Estimated arrival time.....

Minimum numbers

Maximum numbers

Seating Time.....

Evening Function

Start Time.....

Food required and time to serve.....

Numbers attending.....

Entertainment

Disco YES/NO BAND YES/NO OTHER YES/NO

Time for first dance.....

Deposit Paid.....Signature.....Date paid.....