

*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 clubhouse offers excellent facilities for Conferences, Weddings and Functions catering for up to some 250 persons, with a fully licensed bar, a license for Civil Ceremonies and full catering facilities. Large parking area is available next to the venue and close to the 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 myself 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

Civil Ceremony room hire charges:

White Horse Room max 150 people	£295
Terrace or Garden room max 60 people	£250

Please note registrars fee's are extra to the room hire charge and are payable to the registrars office.

White Horse Room [Reception and Evening charge] £325

Garden room [Reception and Evening charge] £125

Function Field from £500

This is dependent on the time of year

Hall Marquee Lining £450

Disco from £175

House Band from £800

Chair Covers £3 per cover  
Inc sashes

A £275 deposit will be required to book the White Horse Country Park and this is **non refundable**. To book either the marquee lining or the band an additional £100 each will be required and again this is **non refundable**.

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

## Welcome Drinks

<b>Sherry</b> <i>Medium unless specified</i>	£3.50 per glass
<b>Bucks Fizz</b> <i>Half sparkling wine and half fresh orange juice</i>	£3.75 per glass
<b>Kir Royale</b> <i>A dash of crème de cassis topped up with Prosecco</i>	£4.50 per glass
<b>Bellini</b> <i>Peach mix topped up with Prosecco</i>	£4.50 per glass
<b>Alcoholic cocktail</b> <i>A vodka based cocktail unless specified</i>	£3.75 per glass
<b>Pimms</b> <i>Traditional Pimms mix served with mixed fruit and mint</i>	£3.75 per glass
<b>Sparkling Rose</b> <i>As per the main wine list</i>	£4.50 per glass
<b>Spumante</b> <i>As per the main wine list</i>	£3.75 per glass
<b>Prosecco</b> <i>As per the main wine list</i>	£4.50 per glass
<i>Champagne and other wines available as per the wine list</i>	
<b>Fruit Juice</b> [apple, orange, cranberry]	£1.50 per glass
<b>Non-Alcoholic Cocktail</b> <i>Fruit juice and lemonade mix</i>	£2.00 per glass
<b>Elderflower Presse</b>	£2.00 per glass

## Canapés and Nibbles

### Cocktail Bites

Roasted nuts  
Vegetable crisps  
Parmesan twists  
Kettle chips  
Selection of olives

£ 27.50 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*

£2.50 per item [minimum of 4 items]

## Seated Dinner Menus

### Starters

*Homemade soup of the day served with freshly baked bread  
Vegetable, Roasted Red Pepper and Tomato, Leek and Potato,  
Carrot and Coriander, Spicy Butternut Squash*

**All Gluten and Vegan friendly**

£5.50 per person

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*Deep-fried Brie wedges  
Served on a bed of mixed leaves with a cranberry sauce*

£5.95 per person

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*Pear, date and walnut salad  
Served with a creamy Stilton dressing*

£5.95 per person

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

£5.75 per person

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*Chicken and Bacon Salad  
Served with Parmesan cheese*

£5.95 per person

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

£5.95 per person

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*Smoked Salmon and Prawn Salad  
Served with a lime and ginger dressing with a horseradish cream*

£6.25 per person

*A maximum of 3 starters may be chosen including a vegetarian option please note  
the more expensive price will be charged per head and pre orders must be made 2  
weeks prior*

## **Main Courses**

### *Traditional Roast Beef*

*Served with Yorkshire pudding, horseradish sauce and gravy*

*£15.50 per person*

*\*\*\**

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

*Served with a creamy mushroom sauce*

*£15.25 per person*

*\*\*\**

*Succulent Cumberland Ring and creamed wholegrain mustard mashed potatoes*

*Served with a red wine and onion gravy*

*£14.25 per person*

*\*\*\**

*Roasted Side of Salmon with green beans*

*Served with a white wine sauce- **Gluten friendly***

*£16.25 per person*

*\*\*\**

*Slow cooked Blade of Beef*

*Served with mash and a rich red wine and onion gravy*

*£16.95 per person*

*\*\*\**

*Loin of Pork*

*Served with creamed leek and cheese sauce*

*£16.75 per person*

*\*\*\**

*Slow Roasted Lamb Shank*

*Served with creamy mash, red wine and Rosemary gravy- **Gluten friendly***

*£17.95 per person*

*A maximum of 3 main courses may be chosen including a vegetarian option please note the more expensive price will be charged per head and pre orders must be made*

*2 weeks prior*

## *Vegetarian Options*

*Goat's Cheese and Roasted Vegetable Tart*

*Served with a sweet tomato jus*

*\*\*\**

*Aubergine stuffed with roasted vegetables and tomato concasse and mixed herbs-*

***Gluten and Vegan Friendly***

*\*\*\**

*Vegetable Nut Roast*

*Charged at the Main Course Price*

## *Children's Menu*

*Garlic bread*

*Or*

*Melon with strawberries and fruit coulis*

*Or*

*Tomato and basil soup served with freshly baked bread*

*\*\*\**

*Roasted chicken breast with gravy and seasonal vegetables*

*Or*

*Penne pasta served with a tomato sauce*

*Or*

*Sausages and mash served with gravy*

*\*\*\**

*Chocolate brownie*

*Or*

*Assortment of ice cream*

*Or*

*Strawberry mousse*

*2 courses @ £7.50 per child*

*3 courses £9.75 per child*

*Please pick a maximum of one starter, one main and one dessert  
for all the children at your event*

## Desserts

*Homemade Bramley Apple Tart and custard*

*£5.50 per person*

*\*\*\**

*Homemade Profiteroles*

*Served with warm chocolate sauce*

*£5.75 per person*

*\*\*\**

*Fresh Fruit Pavlova*

*Strawberries, raspberries, meringue and fresh whipped cream*

*£5.50 per person*

*\*\*\**

*White Chocolate and Raspberry Cheesecake*

*£6.25 per person*

*\*\*\**

*Lemon Posset*

*Served with homemade shortbread*

*£6.50 per person*

*\*\*\**

*Trio of Desserts to include:*

*Lemon posset, chocolate tart and white chocolate and raspberry cheesecake*

*£6.75 per person*

*\*\*\**

*A Selection of Cheeses*

*Served with grapes and a selection of cheese biscuits*

*£6.50 per person*

*\*\*\**

*Gluten free- Lemon Tart with cream*

*£6.75 per person*

*\*\*\**

*Vegan friendly- Brandy snap filled with fresh fruits and a raspberry sorbet*

*£6.75 per person*

*A maximum of 3 desserts may be chosen please note the more expensive price will be charged per head and pre orders must be made 2 weeks prior*

**2 Course Cold Fork Buffet Menu £21.50 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*

*English Cheese Platter*

***All of the above served with the following: -***

*Hot-minted new potatoes*

*Mixed leaf salad with tomatoes and cucumber*

*Chunky coleslaw*

*Roasted vegetable pasta*

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***Buffet Style Dessert Table***

*To Include:*

*Dark Chocolate Tart with Raspberry Compote*

*Fruit Fruit Pavlova*

*Mixed Fruit Trifle*

*White Chocolate 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*

**£7.25 per person**

### ***Finger Buffet Two***

*Selection of filled wraps and sandwiches*

*Vegetable spring rolls with a sweet chili dip*

*Chicken Tikka with a mint and yoghurt dip*

*Cocktail sausages marinated in honey and wholegrain mustard*

*Fish goujons and tarter sauce*

*Smoked Salmon bilinis*

*Nachos and Salsa*

*Mini Patisserie selection*

**£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*

*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*

*£9.95 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*

*Numbers 80-100 £10.95 per person*

*100-150: 10.25 per person*

*150-200 £9.95 per person*

*Please note this is also available with just Buns, Sauces and Stuffing*

*Numbers 80-100 £8.50 per person*

*100-150 £8.25 per person*

*150-200 £7.50 per person*

## Wine List

### CHAMPAGNE AND SPARKLING

#### **Champagne**

Veuve Clicquot NV Brut Yellow Label                      12.0%                      £45 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%                      £47.50 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%                      £17.50 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.

JP Chenet Sparkling Brut [Australia]                                      11.0%                      £16 per bottle  
A crisp ripe fruit character with an apricot and white peach.

Jack Rabbit Spumante [Italy]    10.0%                      £16.00 per bottle  
Fruity and delicate with hints of white flowers.

Segura Viuadas Brut Reserva Rosado [Spain]                      12.0%                      £18 per bottle  
Strawberry, redcurrant and grenadine hints and a gentle mousse.

### DESSERT WINE

France

Chateau Loupiac Gaudiet [37.5cl]                                      13.0%                      £16 per bottle  
Acacia notes with luscious honey characters and a zingy acidity.

## WHITE WINE

### **France**

Patriarche vin de France Chardonnay 13.0% £14.50 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% £13.50 per bottle

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

### **Italy**

Pinot Grigio IGT Terra Nostra 12.0% £14.50 per bottle

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

### **Spain**

St Coto Rioja Bianco 12.5% £17 per bottle

Vibrant un-oaked Rioja with light, dry citrus characters.

### **Australia**

Three Pillars Sauvignon Blanc 13.5% £14.50 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 Orca Bay Sauvignon Blanc 10.5% £16.50 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% £14.50 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 Cabernet Sauvignon 13.0% £14.50 per bottle  
Deep blackcurrant and raspberry and a silky palate with spices

### **Italy**

Chianti DOCG, Fontella 12.5% £16 per bottle  
Ruby red, with medium bodied cherry like flavours from the Sangiovese grape.

### **Spain**

Marques de la Concordia Tempranillo, Rioja 12.0% £16 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**

Franschhoek Cellar 'Stone Bridge' Pinitage 13.5% £15 per bottle  
Blackcherry and raspberry with a savoury, oaky finish

### **Australia**

Three Pillars Shiraz 14.0% £14.50 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**

Brancote Estate Marlborough Pinot Noir 13.0% £19 per bottle  
Red berries and oak spice with a fine tannin structure

### **California**

Sutter Home Merlot 13.0% £14.50 per bottle  
Red fruit characters, softly spicy hints and a medium body.

## ROSE WINE

### *Italian*

Canellto Pinot Grigio Rose 12.5% £15 per bottle  
Citrus fruit overtones and plenty of refreshing berry flavours.

### *Chilean*

CyT Cabernet Blush 12% £13.50 per bottle  
Bright and vibrant with luscious strawberry and raspberry flavours.

### *California*

Sutter Home White Zinfandel 9.5% £14.50 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 £8.50 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*.....

*Please note by signing and returning this document with your deposit you are confirming that you understand the companies policy that any deposit paid is **non refundable** unless confirmed by the General or Assistant Manager.*