



Wedding Brochure

Dear Bride & Groom,

Congratulations on your engagement and thank you for requesting our wedding brochure.

Your wedding day will be one of the most memorable days of your lives and we believe this celebration should be as enjoyable in the planning as the day itself.

Each couple is unique and with this in mind we ensure that your wedding reflects your individual personalities, tastes and style. To this end your wedding is tailor made within the unique and tranquil setting of the hotel where old world charm and classic modern chic blend to create a haven of serenity, the perfect setting for the perfect couple.

The following packages are designed to focus on the most frequently requested menus, but we are very adaptable and are happy to hear your requests.

I look forward to working with you over the coming months.

Yours sincerely,

Sarah Bingham

Events Manager
events@twhromsey.com





Wedding Rates

Ceremony Room Hire - £295.00

Tack & Forge

The Stables Room Hire - £2000.00

Wedding breakfast & evening reception

Tack & Forge Room Hire - £400.00

Wedding breakfast & evening reception

Palmerston Room Hire - £250.00

Wedding breakfast

Weddings are all about decisions. To save you a few we have included:

Unlimited still & sparkling water

Use of our cake knife

Dedicated wedding coordinator from initial show round to first dance

An overnight stay for the Bride & Groom in our Penthouse Suite the night of the wedding

English breakfast the following morning for Bride & Groom

And discounted accommodation rates for all your wedding guests inclusive of breakfast

THE
WHITE HORSE
HOTEL & BRASSERIE
★ ★ ★ ★



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★★★



Accommodation Rates

Single - £95.00

Double/Twin - £145.00

Double/Twin with an extra bed - £155.00

Loft - £175.00

(2 adults, 1 child)

Loft - £185.00

(2 adults, 2 children)

Double interconnecting - £195.00

(2 adults, 1 child)

Double interconnecting - £205.00

(2 adults, 2 children)

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Canapés

Rosary goat cheese tartlet, red onion marmalade (V)

King prawn tempura

White boudin, toast, sun blushed tomato

Whipped chicken liver pate, brioche

Pressed ham hock, quail egg, pea shoot

Mini smoked fish cake

Mini steak burger, tomato, gherkin

Short crust cup, fine ratatouille (V)

Smoked salmon, toasted sesame seed, cucumber pickle

Seared tuna, watermelon, aged balsamic

Cherry tomato, crispy bocconcino mozzarella (V)

Saffron poached pear, local blue cheese, walnut (V)

Smoked mackerel rilette, micro rocket

Crumbed slow cooked lamb shoulder

Selection of Five - £9.50

Selection of Seven - £12.00



Wedding Drinks Packages

Package 1

1 glass of Pimms on arrival

½ bottle of House Sauvignon Blanc/Merlot for the Wedding Breakfast

1 glass of Prosecco Extra Dry for the Toast

Per person £25.00

Package 2

1 glass of Bucks Fizz

½ bottle of House Sauvignon Blanc/Merlot for the Wedding Breakfast

1 glass of House Champagne for the Toast

Per person £27.00

Package 3

1 glass of House Champagne on arrival

½ bottle of House Sauvignon Blanc/Merlot for the Wedding Breakfast

1 glass of House Champagne for the Toast

Per person £32.00



Wedding Breakfast - £48.00

First Course

Alresford watercress & potato soup, potato chip, crème fraîche (V)

Balsamic roasted tomato soup, basil pesto (V)

Warm New Forest blue cheese "cake", red wine poached baby pear (V)

Whisky cured Scottish salmon, cucumber pickle, watercress mayonnaise

Pressed ham hock terrine, quail egg, vegetable pickle, piccalilli dressing

Aberdeen Angus fillet of beef carpaccio, wild roquette, shaved Old Winchester

Truffle buttered duck liver parfait, red onion marmalade, brioche

Prawn & crayfish cocktail, compressed apple, celery, little gem, Marie Rose sauce



Wedding Breakfast - Main Course

Roast aged sirloin of beef, Yorkshire pudding, roast potatoes
red wine jus

Fillet of beef wellington, dauphinoise potatoes, fine beans
wrapped in bacon **(£5.00 supplement)**

Sea bream fillet, saffron potatoes, braised fennel, roasted
cherry vine tomatoes

Slow roasted lamb, pomme anna, black olive tomato,
rosemary jus

Wiltshire venison loin, potato rosti, spinach, roasted onions,
juniper jus **(£5.00 supplement)**

Slow cooked pork belly, carrot puree, bubble & squeak
croquette, cider jus

Herb crusted hake, saute new potato, sun blushed
tomatoes, shrimps

Corn fed chicken breast, Lyonnaise potato, asparagus,
celeriac puree

Sea trout fillet, new potatoes, tomato butter sauce, capers

Aubergine, tomato, spinach parmigina, herb polenta "chips" (V)

Asparagus, pea, broad bean risotto, wild garlic pesto, Old
Winchester crisp (V)



Wedding Breakfast - Desserts

Peanut butter parfait, toffee ice cream, banana bread

Dark chocolate mousse, drunken cherries, honeycomb

Baked vanilla cheesecake, passion fruit jelly, raspberry sorbet

Seasonal fruit crumble oat topping, vanilla custard

Vanilla pannacotta, berry compote, shortbread

Sticky toffee pudding, vanilla ice cream, candied walnuts,
butterscotch sauce

British cheese selection (**supplement of £3.00**)



Evening Buffet

Buffet menu A - £18

Chorizo & pork sausage rolls

Vine ripened tomato bruschetta

Rosemary, garlic & sea salt roasted new potatoes

Savoury profiteroles, local blue cheese & spring onion

Focaccia pizza bread, salami & cheddar

Buffet menu B - £25

Chorizo & pork sausage rolls

Rosemary, garlic & sea salt roasted new potatoes

Ham hock & local cheddar quiche Lorraine

Focaccia pizza bread, salami & cheddar

Smoked salmon, toasted sesame seeds, cucumber ribbon

Sweet pepper piperade bruschetta

Local cheese, Fudge's biscuits, celery, grapes & chutney

Hog roast evening buffet - £20 (Minimum 65 guests)

8 hour slow roasted Hampshire hog

Homemade baps, apple sauce

Shredded summer vegetable slaw





THE PERFECT SETTING FOR YOUR SPECIAL DAY

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events@twhromsey.com

www.thewhitehorseromsey.co.uk