



WHITWORTH HALL

HOTEL & DEER PARK

MENUS



WHITWORTH HALL

HOTEL & DEER PARK

At Whitworth Hall we are specialists in providing the tastefully traditional. However, we are also famous for delivering daringly different weddings with an amazing array of fabulous feasts and exquisite food to choose from – all unique to Whitworth Hall.

To create a truly unforgettable meal, pick and choose from the following selections to make your wedding as different or traditional as you wish.

Why not try a sharing starter or dessert? Maybe add 'A Bit of Sparkle' with our Champagne sorbet, or spice things up a little with a Taste Bud Tickler from our Ultimate Feast Menu. Whatever you choose, the introduction of one or more additional courses is guaranteed to make your day even more remarkable.

"The discovery of a new dish does more for the happiness of mankind than the discovery of a star."

Jean-Anthelme Brillat-Savarin
The Philosopher in the Kitchen (1825), Aphorism ix



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Something Different

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Something Different

Please note: Some of our menu items contain allergens. Our food is prepared and stored in areas in which allergenic ingredients are present. Consequently, we cannot guarantee that dishes are 100% free from allergenic ingredients due to the preparation and cooking process. The couple is responsible to advise us of any special dietary requirements, medical conditions, or allergies of any guests at least 7 days prior to the event. We cannot be held responsible for any consequences where we have not received prior notification.



WHITWORTH HALL

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Ultimate Feast

From £90 per person

Transform a three course dinner into a multiple course, unforgettable wedding feast by adding as few or as many additional courses as you wish, right up to a nine course extravaganza!!

Canapés

see page 16

Mobile moments of mouth-watering magic served with your reception drink.

Taste Bud Tickler

(Amuse Bouche)

see page 8

This course allows you, if you wish, to preserve tradition throughout the rest of your menu, whilst injecting a splash of the unexpected in one bite sized treat!

Starter

see pages 9 & 17

Choose any starter or sharing starter in the pack.

A Bit of Sparkle

see page 12

A magical concoction that can't be missed and is the most popular additional course on the menu! A fantastical sorbet with fizz to freshen things up.

A Bit Of Seaside

see page 13

Another fabulous two bite sized course, we highly recommend tempura king prawn with wasabi mayonnaise, or even halibut with a chorizo salsa.

Main

see pages 18-20

Choose any of the fabulous main courses from the pack.

Dessert

see pages 10 & 21

Choose any dessert or sharing dessert from the pack.

A Bit Of Cheese

see page 21

A little savoury sign off to conclude your ultimate feast!

Mini Sweet Delights

(Petit Fours) see page 21

The perfect accompaniment for your 'post feast' drinks.



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Northumbrian Feast

From £71.50 per person

Why not revel in the truly rustic? The dishes in our Northumbrian Feast deliver copious amounts of Northumbrian charm, lovingly presented on our handmade farmhouse tables.

Soup

Traditional leek and potato soup with Doddington cheese rarebit

or

Whitworth Hall's famous fish chowder (£2 supp)

Starter

Ham terrine with spicy chickpea salsa & zesty lemon puree

or

Local Cheddar Soufflé

or

Craster Kipper salad with Sunnyhill farm egg & a mild curry dressing

or

Mixed local seafood platter (Served individually or fruits de mer sharer style) (see page 4)

or

Northumbrian Sharing Plate (see page 9) (£4 supp)

Main

Bamburgh bangers & mash with steamed local vegetables & jugs of gravy

or

Northumbrian game pie with local steamed vegetables & jugs of gravy

or

Blagdon Farmed whole hog, roasted and served with steamed local vegetables & roast potatoes, crackling, stuffing, apple sauce & jugs of gravy

or

Choose any other main course (see pages 18-20)

Desserts

Sticky toffee pudding made with local ale, sticky sauce & local vanilla ice cream

or

Lindisfarne Mead trifle

A Bit Of Cheese

A selection of local cheeses, chutneys, fruit & crackers



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Seafood Extravaganza

From £18 per person

Make our fabulous fish the dish of the day: a sumptuous selection of fresh fish and shellfish dramatically presented in tasty tiers.

Extravaganza Includes:

Clams
Cray fish
Langoustines
Potted shrimp
Pickled herring
Crab remoulade
Oyster shooters
Lobster cocktail
Gravlax of salmon
Smoked mackerel
Seared scallops in a shell

Choose 5 of the above

Have it either as a starter or a main, individual or sharer style, served cold & with as many or as few items as market availability will allow!

Served with a selection of dips

Lemon mayonnaise | Tomato mayonnaise | Horseradish cream | Salsa verde
Caper butter | Spiced butter | Red wine vinegar & shallot dressing | Rapeseed oil & flavoured salts

'We love the seaside and we love seafood so the seafood extravaganza option seemed perfect to us and it certainly didn't disappoint!' – Mr & Mrs Cole



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Spanish Feast

£60 per person

Enjoy the intimacy of a selection of Spanish dishes to share, specially designed to bring you a taste of everything Spanish without leaving Whitworth Hall.

First Course

Tomato bread

Stuffed piquillo peppers

Marinated Spanish olives

Sliced chorizo

Manchego Cheese

Second Course

Spanish tortilla

Patatas bravas

Garlic prawns, Romesco sauce

Escabeche of Spanish mackerel

Third Course

Spanish style rice

Estafado (chicken & chorizo stew)

Albondigas Spanish meatballs in a spicy tomato sauce

Desserts

Design your own Spanish sundae

Toppings include:

Chocolate fudge sauce | Toasted nuts | Fresh berries

Whipped cream | Vanilla ice cream | Sprinkles

'Instead of the traditional roast we opted for the Spanish Feast as we love Spanish food and really wanted to impress our guests with something different' –Mr & Mrs Lawson



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Asian Feast

£63 per person

If you're intrigued by the flavour of the orient, this menu provides a delicious array of Asian cuisine. This selection of Eastern extravagance would add something decadently different to anyone's day.

First Course

Thai rice balls with Yaku dip

Wasabi & sake cured salmon

Japanese style oyster shooter

Soba noodle salad with ginger & lime dressing (v)

Second Course

Korean beef salad

Tiger prawn teriyaki

Asian pickled cucumber salad (v)

Salt and pepper soft shell crab

Pork sang choy bao

Third Course

Red Thai curry of prawns (or chicken)

Steamed jasmine rice (v)

Desserts

Warm lemongrass scented rice pudding with exotic fruits

'Having travelled quite a lot in South East Asia we saw the Asian Feast on the menu and thought it would be perfect. All of our guests commented on the flavour and quality of the food that was served.' – Mr & Mrs Tatham



WHITWORTH HALL

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Greek Feast

£65 per person

Add a taste of the Mediterranean to your wedding with a wonderful rendition of classic mezze served over four sharing courses. From Tzatziki to Spanakopita this menu is certain to impress your guests!

First Course

Marinated Greek olives (v)

Calamari in a light batter

Giant beans in tomato sauce (v)

Warm flat breads with Mediterranean dips (v)

Second Course

Lamb Moussaka

Grilled Halloumi with rocket salad (v)

Stuffed vegetables (salad tomatoes and courgettes stuffed with rice) (v)

Third Course

Chilli garlic prawns

Mediterranean salad (v)

New potatoes with lemon & herb butter (v)

Spanakopita (feta & spinach, filo pie) (v)

Souvlaki grilled pork medallions with garlic & lemon

Desserts

Greek honey cake with pistachio ice cream

'Thank you to all the kitchen staff at Whitworth Hall for the delicious Greek feast they prepared, we particularly enjoyed the mezze selection, as did our guests.' – Mr & Mrs Brown



WHITWORTH HALL

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Taste Bud Tickler Course

From £3 per person

Amuse Bouche: "A mouth amuser in one single bite"

A mighty mini morsel to extend your dining experience with a delightful little extra dish. A great pre-starter, this course allows the happy couple, to preserve tradition throughout the rest of their menu, but inject a splash of the unexpected in one bite sized treat!

Choose 1 from the following:

Salted cod risotto balls

Boccioni mozzarella, sun blushed tomato & basil skewers, Parmesan crisp & pesto (n)

Tomato & roasted red pepper soup with sour cream (v)

Thai sweet potato soup with lime crème fraîche (v)

Thai crispy rice balls with pineapple & chilli salsa (v)

Classic French onion soup with cheese croutons (v)

Pork sang choy bao; Asian style minced pork, chillies, crushed peanuts & baby gem lettuce (n) (£1 supp)

Fish soup, crusty bread & rouille (garlic chilli mayonnaise) (£1 supp)

Goats cheese whip with a beetroot sorbet (v) (£1 supp)

Classic prawn cocktail with brown bread fingers (£2 supp)

Hand-picked crab, lemon mayonnaise & Melba toast (£3 supp)

Candied salmon with a lobster mousse (£3.50 supp)

Tempura king prawn sweet chilli dipping sauce & wasabi mayonnaise (n) (£4 supp)

Gravalax of salmon, shaved fennel & radish (£4 supp)

'The Taste Bud Tickler Course allowed us to add an interesting twist to our menu; the fabulous Pork sung choi bao course was completely unexpected and made our meal so much more memorable.' – Mr & Mrs Welsh



WHITWORTH HALL

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Sharing Starters

From £12.50 per person

At Whitworth Hall we love the idea of bringing people together through sharing at such a special social gathering. Always popular with our couples, these sharing starters do just that and bring a wow to the start of your meal. Add any main or dessert from the pack when building your personal feast. Simply choose one of the following options...

Bread and dips

Warm flatbreads & focaccia served with a selection of dips

Chilli cream cheese | Tzatziki | Hummus | Five bean dip | Rapeseed oil & balsamic vinegar

World Cuisine Sharing Plates (First course options)

Choose items from our feast menus

Greek (£3 supp)

Spanish (£5 supp)

Asian (£7 supp)

see pages 5 - 7

International Plate

Prosciutto | Chorizo | Salami | Hummus | Piccalilli | Gherkins

Pickled onion | Feta cheese | Crusty baguette | Rocket & Parmesan salad

(£4 supp)

Northumbrian Plate

Ham terrine | Pork pie | Honey roast ham | Local piccalilli | Pickled onions | Crispy crackling

Crusty baguette | Tempura black pudding | Pulled pork scrumpets

(£4 supp)

Seafood Extravaganza Sharing Plate

A selection of locally caught seafood - see our Seafood Extravaganza for details

see page 4

(£7 supp)

'We found the sharing starters a great way to start our wedding breakfast. It was a fabulously social way to have a starter course.' – Mr & Mrs Charlton



WHITWORTH HALL

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Sharing Desserts

From £12.50 per person

At Newon Hall we love the idea of bringing people together through sharing at such a special social gathering. Always popular with our couples, these sharing desserts do just that and bring a wow your meal. Add any starter or main from the pack to complete your personal feast.

Simply choose one of the following options...

Lindisfarne Mead trifle

Seasonal fruit crumble, served with jugs of custard

Bread & butter pudding, served with Lindisfarne mead custard

Sticky toffee pudding made with local ale, sticky sauce & local vanilla ice cream

Tiramisu; Italian sponge fingers, coffee trifle (£1 supp)

Eton mess; meringue, seasonal berries, soft whipped cream & raspberry sauce (£1 supp)

Chocolate profiterole mountain; a tower of profiteroles served with three chocolate dipping sauces milk, dark & white (£2 supp)

Make Your Own Sundae:

A selection of ice cream, then choose your own toppings from:

Meringue | Chocolate brownies | Cream | Popping candy | Maltesers | Mini marshmallows

Toasted mixed nuts | Chocolate flakes | Chocolate sauce | Raspberry sauce | Fudge sauce
(£5 supp)

Chef's Box

With this optional extra, you can't escape entertainment; we provide a chef's hat, and apron for each table so a chosen guest can play chef for you!

(£10 per table)

'We got Larry (Best man) to serve our table in the Chef's hat and apron it really added a fun dimension to the last bit of our wedding breakfast.' – Mr & Mrs Leshnik



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BBQ Menu

Choose one of our decadent BBQ options and let our chefs do the rest!
Cooked on our chargrilled BBQ to ensure that big flame grilled flavour
that everyone knows and loves.

£23.50 per person

Skewed lamb koftas | Selection of sausages
6oz Angus beef burger | Hickory chicken drumstick | Tandoori prawn skewers

£26.50 per person

Skewed lamb koftas | Selection of sausages | Marinated ranch steak
6oz Angus beef burger | Tandoori prawn skewers | Hickory chicken drumstick
Honey mustard gammon steak

£23 per person

Vegetarian BBQ
Vegetarian Burger | Linda McCartney sausages | Harissa spiced halloumi & vegetable skewers
Field mushrooms with garlic butter | Chickpea & coriander burger

All options served buffet style with

Cajun slaw | Selection of buns | BBQ sweet corn cob | Tomato & cucumber salad
Shredded iceberg lettuce | Mexican potato salad | Selection of sauces & relishes



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A Bit of Sparkle

£5.50 per person

A magical concoction that can't be missed and is the most popular additional course on the menu! A fantastical sorbet with fizz to freshen things up. Why not offer this spectacular course as a wedding favour for your guests, we just know it will go down a treat!

Choose 1 from the following:

Pimms and Prosecco

with lemonade sorbet

Passionfruit and Prosecco

with mango sorbet

Rhubarb Gin and Prosecco

with lime sorbet

Chambord and Prosecco

with raspberry sorbet

Candyfloss and Prosecco

with Champagne sorbet

'This twist on the classic palate cleanser was a delicious addition to the other courses we chose' - Mr & Mrs Gregory



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A Bit of Seaside

From £6 per person

Catch your guest's attention with a fabulous two bite sized course. We recommend that you choose this as a taste of the sea before your main course.

Roast cod with wholegrain mustard butter

Roast snapper with harissa & honey yoghurt

Salmon with sun blushed tomato salsa

Sea bass with five herb cream (£2 Supp)

Sea bream with zucchini & salsa Verdi (£2 Supp)

Turbot with lime foam (August - December) (£5 Supp)

Roast monkfish with sun-blushed tomato salsa (£5 Supp)

Tempura king prawn with sweet chilli or wasabi mayonnaise dip (£6 Supp)

Halibut with a Spanish chorizo salsa (£6 Supp)

Or alternatively, mix any fish with any garnish - have it how you wish!

'The surprise fish course of the Halibut with Spanish chorizo salsa added a special wow to our meal.' - Mr & Mrs Booth



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Evening options

Just when your guests think they have been wowed and can be impressed no more....fuel the fire of celebration with an after dark snack for your guests.

BBQ

see page: 11

Enjoy a real rural BBQ of the regions finest fresh meat and that big flame grilled flavour everyone knows and loves.

Hog Roast

see page: 23

A full Hog, locally sourced for you & your guests, served with apple sauce, stuffing, crispy crackling & soft floured roll.

Hot Sandwiches

£14 per person

Keep it simple with a selection of hot meat sandwiches. Whether it be burly bacon rolls or succulent sausage sandwiches, be sure to include this in addition to your evening celebrations.

All come served with hand-cut chips or spicy wedges.

Fish and Chip Cones

£14 per person

For each guest our chefs prepare individual cones of locally sourced haddock & proper potato chips. Make this your cherry on top of a perfect day.

'The sausage sandwiches and bacon butties were spot on! Just when I fancied a late night nibble, out came the perfect snack to keep us all going!' – Mr Collins



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Tastefully Traditional

Wedding Breakfast Menu

Prices start from £55 per person for 3 courses



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Canapés

Our canapés are perfectly prepared and presented to add an allure of splendour from the start. Tiny but tasty, these treat sized temptations are sure to be an impressive addition to the start of your day.

3 per person = £8.50 (Extra canapé = £1.50 supplement)

Served Cold

Asian style crab tartlets

Blue cheese, pear & walnut tartlets (v)

Beef crostini with onion jam & horseradish

Smoked salmon & horseradish cream with cucumber

Smoked chicken & wholegrain mustard tarts with fresh herbs

Fresh strawberries with white and dark chocolate dipping sauces

Served Hot

Mini cottage pies

Mozzarella arancini balls (v)

Spicy lamb koftas with yoghurt dip

Cheese fritters with tomato chutney (v)

Thai fish cakes with cucumber dipping sauce (n)

Warm bruschetta of mozzarella, sun blushed tomato & pesto (v)

Tempura king prawns with sweet chilli or wasabi mayonnaise dip

*'The blue cheese & walnut tartlet was something we had never tried and it was fantastic.
A little morsel of flavour!' – Mr & Mrs Hetherington*



Starters

Choose from a selection of delicious traditional wedding breakfast starters.

Choose 1 from the following:

- Carrot & coriander soup with ciabatta croutons (v)
- Moroccan tomato & red lentil soup with harissa yoghurt (v)
- Thai spiced sweet potato soup with lime crème fraiche (v)
- Chicken Caesar style salad with fresh parmesan
- Mozzarella wrapped in Bayonne ham with roast vegetable salad & balsamic vinegar
- Feta with Greek style salad, hummous & honey dressing (v)
- Goats cheese & sun blushed tomato salad with pesto & grilled ciabatta (v)
- Coarse country pork pate with local piccalilli & rustic baguette (£1 supp)
- Fresh salmon salad with English asparagus & hollandaise sauce (£1 supp)
- Thai style beef salad with rice noodles & palm sugar dressing (£2 supp)
- Tempura king prawns with sweet chilli or wasabi mayonnaise dip (£3 supp)
- Steamed tiger prawns with Asian aromatics, soba noodles & chilli crème fraiche (£3 supp)
- Blue Swimmer crab remoulade with shaved fennel salad & grilled ciabatta (£3 supp)
- Seafood Extravaganza (see page 4) (£7 supp)

Don't forget...

- Sharing starters on page 9
- Taste bud tickler course on page 8
- A bit of sparkle on page 12



Mains - Meat

Choose from a selection of succulent meats for your wedding breakfast with cooking options available to suit your taste. Please note, we try to get as much of our produce from local suppliers as we can!

Choose 1 from the following:

New York style meatballs
with spicy tomato sauce linguine with fresh parmesan cheese

Grilled chicken breast
with creamy mashed potato & roasted baby carrots & herb cream

Chicken breast in Bayonne ham
with fresh sage, olive oil & sea salt crushed potatoes & sun blushed tomato pesto

Twelve hour slow cooked pork shoulder
with mustard mash, green beans & cider gravy

Slow cooked lamb shoulder
with heritage potatoes, roasted baby carrots & gravy (£1 supp)

Roast chicken breast, leg of lamb or pork loin (please select one)
with seasonal veg, roast potatoes, herb mash, Yorkshire pud & proper gravy (£1 supp)

Sirloin of beef
with seasonal veg, roast potatoes, Yorkshire pudding & proper gravy (£2 supp)

Rare breed pork chop
with Savoy cabbage, black pudding mash & cider thyme jus (£2 supp)

French style confit of duck leg
with braised red cabbage & Paris mash (£3 supp)

Roast rump of lamb
with fondant potatoes, wilted greens & redcurrant & port jus (£4 supp)

Moroccan roast rump of lamb
with roast pepper & chickpea salad, minted yoghurt & grilled pita bread (£4 supp)

Moroccan lamb tagine
with cous cous salad, harrisa yoghurt, pita bread (£4 supp)

Spanish style braised lamb shank
with an olive oil mash, black olives & chorizo (£5 supp)

Individual beef fillet Wellington, Whitworth Hall style,
with seasonal vegetables & roast potatoes (£8 supp)



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Mains - Fish

All of our fish is locally sourced which gives you the best quality produce to serve to your guests. They catch it, we cook it and you delight in it.

Choose 1 from the following:

Salmon fillet with olive oil mash, buttered greens & sun blushed tomato salsa

Roast cod with champ, seasonal veg & wholegrain mustard butter

Sea bream fillets with crushed potato, roast veg, zucchini & salsa verde (£1 supp)

Pan-fried sea bass fillets with fondant potato, wild mushrooms & five herb cream (£1 supp)

Roast snapper fillet with Moroccan vegetables, harissa & honey yoghurt (£3 supp)

Oven roast monkfish with chive mash, Provençal veg & sun-blushed tomato salsa (£4 supp)

Pan fried halibut with a ragout of peppers, Spanish olive oil mash & Spanish salsa (£5 supp)

Parmesan crusted turbot with curried cauliflower, truffle gnocchi & a lime foam (£7 supp)

Locally caught lobster simply grilled with linguine with pancetta & fennel (£7 supp)

Or alternatively, mix any fish with any garnish - have it how you wish!

Don't forget...

A bit of seaside on page 13



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Mains - Vegetarian & Vegan

Local farmers supply our kitchen with the finest ground grown grub and vegetarian produce.
For those that love the fruits of Mother Nature our vegetarian menu is
sure to give pleasure in spades!

Choose 1 from the following:

Local tomato and tarragon risotto, torched Yorkshire tomatoes, herb oil (vg)

Gnocchi 'Primavera', peas, broad beans, local asparagus, feta cheese and radish (v)

Pumpkin and sage ravioli, Northumbrian blue cheese and pickled walnuts (v)

Mixed bean and root vegetable cassoulet with parsnip crisps (vg)

Roasted cauliflower steak, Coquetdale cheddar sauce, goat's cheese croquettes and purple cauliflower (v)

Roast butternut squash and chilli risotto, coriander salsa (vg)

Zucchini noodles with roasted peppers, charred corn, peanuts and mint pesto (vg)

Black truffle tortelloni, foraged wild mushrooms, spinach and shaved Grana Padano (v) (£1 supp)



WHITWORTH HALL

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Desserts

Careful consideration of confectionary is always important, that's why we've given you a sumptuous selection to choose from. However if some of your guests don't succumb to the sweeter side, we also have something savoury.

Choose 1 from the following:

Blueberry & raspberry cheesecake

White chocolate & Bailey's cheesecake

Warm ginger sponge cake with rum cream & vanilla ice cream

Sticky toffee pudding with sticky sauce & vanilla ice cream

Classic crème brûlée with a shortbread finger

Raspberry crème brûlée with a shortbread finger (£1 supp)

Summer berry Eton mess with toasted pecan nuts (£1 supp)

Winter berry Eton mess with toasted pecan nuts (£1 supp)

Double chocolate tart with whipped mascarpone & nut praline (£1 supp)

Dark chocolate & hazelnut caramel tart & chocolate ice cream (£2 supp)

Don't forget...

Sharing desserts on page 10

Or something savoury...

Cheese board

A selection of local, and two guest cheeses, served with biscuits, grapes & homemade chutney
(£3 supplement per person or £13 supplement when taken as a fourth course option)

Coffee & mints

(Complimentary within your 3 course wedding breakfast)

Upgrade with: A selection of hand crafted petit fours (£2 supp)



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Little People's Menu

£17 per child

We love children, they're just like you and me only a little bit smaller and that makes them really important. So that's why we want children to have as much fun at your wedding as you will. Our children's menu has all of their favourites to keep them entertained for as long as possible.

Starters

Tomato and basil soup, locally baked bread

Pita bread soldiers, vegetable sticks & garlic

Mains

Northumbrian beef ragu in a tomato sauce, penne pasta, parmesan

Local pork sausages, mashed potato, peas and gravy

Hand battered fish fingers, chips and mushy peas

Rigatoni pasta, tomato sauce, parmesan

100% Chuck steak cheeseburger, skinny fries and tomato sauce

Cheese & tomato pizza fingers & salad

Pepperoni pizza fingers & salad

Desserts

Sticky toffee pudding, butterscotch sauce

Ice cream sundae

Fruit salad

Chocolate brownie, vanilla ice cream

Or

Treat the little ones to half portions of the adult menu from £26 per child

All children's menus are priced per child up to the age of 12 years.

Under two's eat free.



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Hog Roast Menu

£26.50 per person

Feast on a locally sourced Northumberland spit roast hog, prepared and cooked on site.

Hog Roast includes:

Corn on the cob with sweet chilli butter (v)

Warm new potatoes in butter (v)

Apple & cider slaw (v)

Pearl cous cous salad (v)

Mixed baby leaf salad (v)

Served buffet style with apple sauce, stuffing, crispy crackling and soft floured rolls;
just the way it should be!

Minimum order of 50 guests applies



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Kid's Buffet

£11.50 per child

Keep the little ones full with our small persons buffet selection.
Just as tasty and carefully prepared...only smaller.

Please choose 5 from the following:

Ham sandwiches

Cheese sandwiches

Skinny fries

Mini cheese burgers

Homemade fish fingers

Bamburgh bangers

Chicken goujons

Desserts

Double chocolate brownie bites

Minimum order of 5 kids applies



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Buffets

Dress our serving tables with a selection ranging from flamboyant finger foods to a more substantial seasonal Fork Buffet. Delight in all that is picking food as your guests mix and match to create their perfect plate.

Finger Buffet - £21.50 per person:

- Selection of freshly made sandwiches
- Spicy chicken drumsticks
- Onion bhajis with mango chutney (v)
- Lamb koftas with hummous & pitas
- Salmon & vegetable kebab
- Sun blushed tomato & brie quiche (v)
- Chilli nachos, salsa, sour cream & jalapenos (v)

Fork Buffet 1 - £23.50 person

- Thai red chicken & vegetable curry
- Steamed jasmine rice (v)
- Lamb koftas with hummous & pitas
- Salmon & vegetable kebab
- Garlic ciabatta with chopped tomatoes & basil (v)
- Roast baby potatoes with salsa, sour cream, jalapenos & cheddar (v)
- Potato salad with wholegrain mustard & chives (v)
- Mixed leaf, rocket, red onion & parmesan salad (v)
- Penne pasta with roast vegetables, sun blushed tomatoes & herb mascarpone (v)



WHITWORTH HALL

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Buffets

Dress our serving tables with a selection ranging from flamboyant finger foods to a more substantial seasonal Fork Buffet. Delight in all that is picking food as your guests mix and match to create their perfect plate.

Fork Buffet 2 - £26.50 per person:

Thai red chicken & vegetable curry

Steamed jasmine rice (v)

Spanish meatballs with spiced tomato sauce

Penne pasta with roast vegetables, sun blushed tomatoes & herb mascarpone (v)

Lamb koftas with hummous & pittas

Salmon & vegetable kebab

Roast baby potatoes with salsa, sour cream, jalapenos & cheddar (v)

Garlic ciabatta with chopped tomatoes & basil (v)

Platter of smoked mackerel & smoked salmon
with horseradish cream & Marie Rose sauce

Potato salad with wholegrain mustard & chives (v)

Mixed leaf, rocket, red onion & parmesan salad (v)

Profiteroles with white & dark chocolate dipping sauces & fresh strawberries



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Afternoon Tea Menu

£22.50 per person

What could be more quaintly traditional than afternoon tea in a country house?
All of the old favourites are there with the option of adding a little extra charm
with a glass of champagne.

Selection of finger sandwiches:

Local coronation chicken | Lintz Hall Farm egg and watercress | Kettle ham and pease pudding

Locally baked mini fruit scones served with clotted cream and jam

Locally baked mini cheese scones

Individual chocolate banoffee tart

Selection of handmade macarons

Pimms jelly, seasonal berries, cucumber foam

Lemon meringue pie cupcakes

Tea or Coffee

Fantastical Afternoon Tea

£29.50 per person

Menu as above served with a glass of Champagne



WHITWORTH HALL

HOTEL & DEER PARK

Drinks Packages



WHITWORTH HALL

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Something Innocent

£11.50 per person

Innocent strawberry blonde mojito reception

Whitworth Hall pink lemonade with your meal

A glass of sparkling apple juice for your toast drink

Something Traditional

£28.50 per person

Prosecco reception

Two glasses of house red, white or rose wine with your meal

A glass of Prosecco for your toast drink

Something Local

£30.50 per person

Whitworth Hall signature cocktail or a bottle of local ale reception

Two glasses of house red, white or rose wine with your meal

A glass of Prosecco for your toast drink

The Smith's

£31.50 per person

Personalised cocktail reception, named & designed after the happy couple

(eg Steve and Karen's English Garden Mojito!)

Two glasses of house red, white or rose wine with your meal

A glass of Prosecco for your toast drink



WHITWORTH HALL

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The Smith's Go Tropical

£34.50 per person

Pina Colada or Choconut served in a real coconut – really wow your guests

Two glasses of house red, white or rose wine with your meal

A glass of Prosecco for your toast drink

The Smith's Go Theatrical

£37 per person

A smoking, foaming & popping cocktail reception

Two glasses of house red, white or rose wine with your meal

Strawberry & Lychee Bellini, Pear & Elderflower Fizz or a Hibiscus Kiss for your toast

The Smith's Go Bubbly

£41 per person

Champagne cocktail reception

Two glasses of house red, white or rose wine with your meal

A glass of house Champagne for your toast drink



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Whitworth Hall, Stanner's Ln, Spennymoor, DL16 7QX