



## Weddings at the White Hart Hotel in Lewes

Thank you for considering our hotel as a potential venue for your wedding . The White Hart Hotel is a lovely 16th century coaching inn with oak beams and open log fireplaces, complemented by a leisure club and relaxing spa. Our conservatory looks over the beautiful South Downs and rooftops of Lewes.

The rich history of the hotel offers a traditional setting for your function and we have a variety of rooms to suit your event. Our management team is very experienced and will offer the best advice, ensuring a bespoke service to assist you in achieving a memorable day.

Your wedding is a very special day for everyone concerned and planning your wedding is an exciting time for you both to share. From the moment you make your first enquiry to the time you leave, we will ensure a seamless, professional service, meeting your requirements with excellent service and calm, friendly efficiency.

From small intimate gatherings with just a few close friends and family to something more lavish, our professional and experienced team will ensure your wedding day will be a memory to cherish in future years.

At the White Hart Hotel we are fully aware that your wedding day is special and we are more than happy to discuss your plans and provide expert guidance to assist with the preparation of the ideal reception.

It is advisable to book as early as possible, as soon as you have set a date, particularly for Saturdays and the summer months. We would be delighted to offer any advice on catering, seating arrangements and anything else you may be unsure of.

For further assistance and detailed costs please do not hesitate to contact us as detailed below

01273 476994 or e mail [events@whitehartlewes.com](mailto:events@whitehartlewes.com)

The White Hart Hotel, High street, Lewes, East Sussex, BN7 1XE

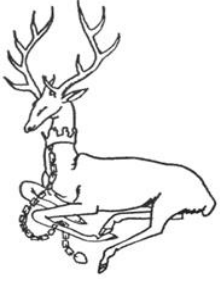


# White Hart Hotel Lewes

## FUNCTION ROOMS

<b>ROOMS</b>	<b>County Suite</b>	<b>Conservatory</b>	<b>Sheriffs room</b>	<b>Tudor room</b>	<b>Tudor and Sheriff combined</b>
LOCATION	GROUND	GROUND	1 <sup>ST</sup> FLOOR	1 <sup>ST</sup> FLOOR	1 <sup>ST</sup> FLOOR
ROOM TYPES	<b>CAPACITIES</b>				
FLOOR SIZE (METRES)	16 x 16	7 X 11	6 X 11		13 X 11
BOARDROOM	40	24	24	15	30
“U SHAPE”	60	N/A	30	N/A	50
DINNER DANCE	100	40	N/A	N/A	N/A
FORMAL DINNER	100-130	48	32	15	48
WI-FI	YES	N/A	YES	YES	YES
TELEPHONE	NO	NO	NO	NO	NO
BLACKOUT	PARTIAL	PARTIAL	PARTIAL	PARTIAL	PARTIAL
NATURAL DAY LIGHT	YES	YES	YES	YES	YES

Function rooms will be laid up and decorated before arrival with no extra charge bases on guests request and the materials provided by guests including wedding breakfast, luncheon, dinner party and evening reception.



# The White Hart Hotel Lewes

## Reception drinks and Wines

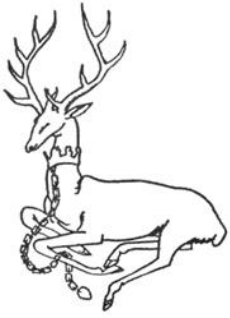
Sparkling Wine	£5.00pp
Bucks fizz (with sparkling wine)	£4.00 pp
Champagne	£7.50 pp
Prosecco	£5.00 pp
Pimms	£4.50 pp
Champagne Cocktail	£6.50 pp

### Cocktails

Cosmopolitan	£6.00 pp
Screwdriver	£6.00 pp
Mijitos	£5.00 pp

### Jugs fruit Juice

Fruit Punch	£6.00(per Jug)
Mulled Apple Juice	£7.50 (per Jug)
Fruit Juice	£6.00 (per Jug)



## Canapés

Roast Beef with rocket and parmesan wrap

\*\*\*\*\*

Mini Jacket potatoes filled with sour crème

\*\*\*\*\*

Jerk chicken Lettuce cups

\*\*\*\*\*

Stilton and chutney rarebit bites

\*\*\*\*\*

Mini fishcakes with watercress dip

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Arancini Balls with chilli dip

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Potato Cakes with smoked salmon and cream cheese

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## Sweet Canapés

Mini chocolate brownies

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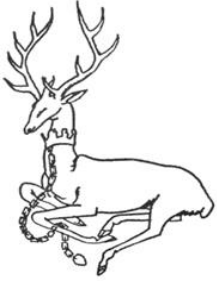
Mini New York cheesecake

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Mini Millionaire shortcake

4 canapés £5.25pp

Additional canapés £1.25pp



# The White Hart Hotel Lewes

## Function menu

### Starters

Goats cheese en-Croute with roast Beetroot salad and Balsamic Glaze  
£6.50

Camembert served with Crusty Tomato Blushed bread  
£6.95

Smoked salmon served with a lemon a Dill sauce and salad  
£6.25

Prawn Cocktail with an Avocado mousse  
£6.50

Ham hock terrine with London pickle  
£5.75

Arancini balls served with sweet Chilli Sauce  
£6.25

### Seasonal homemade soups at £4.95 each

Roast pepper and tomato

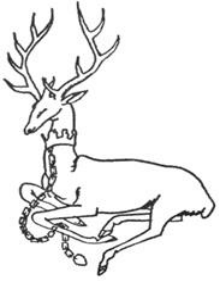
Leek and Potato

Cauliflower and Stilton

Carrot and Coriander

### Sorbets at £2.95 each

Lemon, Orange, Mango, passion fruit



# The White Hart Hotel Lewes

## Function menu

### Main Courses

Chicken Breast stuffed with cheese and chive Cream Wrapped  
in Parma ham served with potato and thyme Croquette

£15.95

Roast Chicken Breast served in a Red wine sauce served with  
Potato Rosti Green Beans and vegetables

£15.95

Confit Duck leg served with parsnip and mash potato

£15.95

Rump of lamb served on a bed of spinach with a red wine jus  
with Dauphinoise potatoes

£17.50

Lamb Cutlets with mint, Chili served with Golden potatoes  
and seasonal vegetables

£16.95

Roast Fillet of Beef with Pancetta and Roast Silverskin Onions  
with a Madeira jus

£22.00

Baked cod served on a red pesto Risotto Bed

£15.95

Oven Roast Salmon fillet with a chive and lemon Beurre and crushed new potatoes

£15.95



# The White Hart Hotel Lewes Function menu

## Vegetarian options

Wild mushroom and thyme risotto with a wild rocket garnish  
£13.95

Red onion, Fennel and chili Tarte Tatin Served with Cous Cous Salad  
£13.95

Asparagus, feta, Cougettes and seasonal salad with  
balsamic and olive oil Dressing  
£12.95

## Desserts

Honeycomb cheesecake served with vanilla Ice cream  
£6.50

Crème Brulee cheesecake served with Raspberry compote  
£6.25

Dark chocolate Tart with a milk chocolate sauce  
£6.25

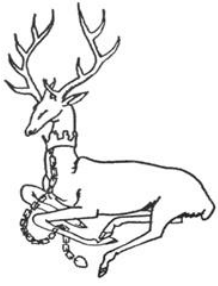
Classic Lemon Tart with crème Fraiche  
£5.50

White chocolate and Raspberry Bread and butter pudding  
served with custard  
£5.50

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Coffee and Petit Fours  
£2.50

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# BANQUETING MENU 2017

## STARTERS

Seasonal Soup

\*\*\*

Confit potatoes, Poached Pear

\*\*\*

Halloumi Chips , Paprika Mayo, Pickled Peppers

\*\*\*

Smoked Mackerel Pate with Potatoes and Chive Salad

\*\*\*

Moules Marinieres

**(£1.50 supplement)**

\*\*\*

Polenta Chips, seabass strips, tomato Raque

**(£1.50 supplement)**

\*\*\*

Ham Hock Terrine with Salad and Toast

\*\*\*

Roast Chicken, Mango and Avocado Salad

## MAIN COURSES

Squashed Pork Belly ,

Potato Fondant, Savoy, Honey Roasted Parsnip Puree, Jus

\*\*\*

Spicy Chicken Breast

Salad leaves, Pesto Potatoes Salad, Red Cabbage and Bacon Coleslaw

\*\*\*

Confit Duck Leg,

Rocket and Blood Orange Salad, Stripped Peppers, Cous Cous, Filo Cheese

\*\*\*

Seared Hake,

Roasted new Potatoes and Beetroot

with Golden Beetroot Puree, spinach, white wine sauce

**(£1.50 supplement)**

\*\*\*

Tomato, Mozzarella and Smoked Salmon Salad , Balsamic glaze

\*\*\*

Beetroot and Goat's Cheese Risotto served roasted Walnuts

\*\*\*

Pea and Mint Gnocchi, Grilled Goats Cheese





## DESSERTS

Chocolate Mousse , Summer Berry Compote

\*\*\*

Vanilla Pannacotta, Hazelnut Praline

\*\*\*

Chocolate Brownie , Vanilla Ice Cream

\*\*\*

Strawberry Cheesecake , Strawberry Dipped in Chocolate

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Sticky Toffee Pudding, Caramel Sauce, Vanilla Ice Cream

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Lemon Parfait , Lemon Curd

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Selection of Ice cream or Sorbets

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Selection of Cheese with Biscuits

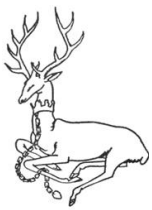
**(£1.50 supplement)**

Tea or Coffee with mint

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2-Course £20.50   3-Course £25.50

*(Please choose three starters, three main courses and three desserts  
including vegetarian option for the entire party)  
( A set dinner menu with one vegetarian option is suggested  
if guest numbers reach 80 people)*



## **Hot & Cold Buffet Selection 2017**

Select your own menu from the following  
Five main dishes, four salad options and two desserts with tea or coffee  
£27.00 per person

### **Main Dish Options**

Ginger and lime chicken (H)

\*\*\*

Coq au vin (H)

\*\*\*

Navarin of lamb (H)

\*\*\*

Braised Beef with Harvey's Ale (H)

\*\*\*

Selection of continental meats ( C )

\*\*\*

Selection of Sea food platter (C)

\*\*\*

Traditional Fish pie with smoked Haddock,  
Prawns and Salmon (H)

\*\*\*

Whole dressed Salmon ( C )

Pork & Mushroom stroganoff (H)

\*\*\*

Beef stir fry with oriental vegetables (H)

\*\*\*

Vegetable lasagne (V & H)

\*\*\*

Goats cheese and red onion quiche  
( V & H)

\*\*\*

Spiced chickpea and  
butternut squash tagine ( V & H)

\*\*\*

### **Salad and vegetable options**

Buttered new potatoes

\*\*\*

Basmati rice

\*\*\*

Tomato & cucumber salad

\*\*\*

Mixed leaf salad

\*\*\*

Fennel, orange and chicory salad

\*\*\*

Almond cous cous

Roast Mediterranean vegetables

\*\*\*

Pesto dressed pasta

\*\*\*

Potato, pea and mint salad

\*\*\*

Seasonal vegetables

\*\*\*

Waldorf salad

\*\*\*

Coleslaw salad

### **Desserts**

Cheese platter with apple, celery and biscuits

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Dark chocolate torte with a milk chocolate sauce

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French Apple Flan with whipped cream

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Vanilla brulee cheesecake

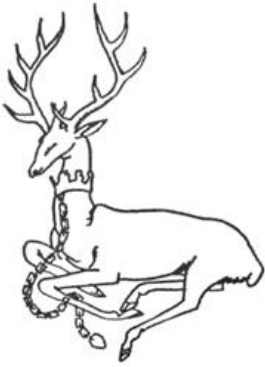
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Fresh Fruit platter with Greek Yoghurt

\*\*\*

Eton mess

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## **FINGER BUFFET**

SELECT YOUR OWN MENU FROM THE FOLLOWING  
SELECTION OF SIX ITEMS

£14.50 PER PERSON Additional items

£2.00

### **A Selection of Sandwiches**

Poached salmon and cucumber  
Chicken and iceberg  
Ham and mustard  
Cheese and Tomato

### **A selection of wraps**

Tuna and kidney beans  
Oriental vegetables  
Duck with hoi Sin and spring onion

### **A selection of Hot Cold**

Jerk Chicken with Mango chutney  
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Tomato Basil and olive Bruschetta  
\*\*\*\*\*

Pizza Wedges  
\*\*\*\*\*

Filo Prawn  
\*\*\*\*\*

Mini burgers  
\*\*\*\*\*

Potato Wedges

Savoury Tartlets  
(feta and sundried tomato,  
Quiche Lorraine, smoked salmon)  
\*\*\*\*\*

Arancini Balls with Chilli dip  
\*\*\*\*\*

Vegetable Samosas  
\*\*\*\*\*

Duck spring rolls  
\*\*\*\*\*

Lamb Koftas with mint Dip  
\*\*\*\*\*

Breaded Chicken strips

### **Desserts**

fruit tartlets  
\*\*\*\*\*

Meringue with seasonal Berries  
\*\*\*\*\*

chocolate Éclairs  
\*\*\*\*\*

Lemon Tart

## Making a reservation

1. Please contact the hotel to enquire about availability and to discuss your plans and ideas
2. If available, a provisional reservation will be made which will be held for an agreed length of time (normally two weeks). During this period no other enquiries will be considered and if no other enquiries are received we may be able to extend this time.
3. A deposit of £500.00 will be required to secure the reservation.
4. Six months prior to the reception a further £500.00 is required.
5. Three months prior to the reception we invite you to discuss final details, a full quotation will be produced and fifty percent of the quotation will be required.
6. One month prior to the reception full payment is required.

**Please note that each deposit is non-refundable and we recommend that insurance is taken out to protect you in case of cancellation or postponement. Deposits are paid for a specific date, we are unable to transfer deposits to an alternative date.**

## Our Function Rooms

We have three venues available for your celebration. The County suite is the largest with its own private bar and dance floor. The Conservatory and oak panelled Dining room have stunning views over the rooftops of Lewes and the South Downs.

### Room Hire Charges

	OCTOBER – MARCH 2017	APRIL – SEPTEMBER 2017
COUNTY SUITE	£500.00	£750.00
CONSERVATORY	£400.00	£600.00
SHERIFF'S ROOM	£200.00	£300.00
SHERIFF'S ROOM AND TUDOR ROOM COMBINED	£300.00	£400.00

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Function rooms including wedding breakfast, Evening reception will be layout and decorated basis on your request and your own materials before arrival with no extra charge