



WHITEHALL ESTATE

LUXURY WEDDING'S & EVENTS



Catering Brochure

Set meal option A

Starter

Leek & potato with chive cream

Roasted tomato and fresh basil

Root vegetable & mint

**All served with artisan breads
from our local baker with
farmhouse butter**

Main Meal

**Roasted Lincolnshire pork loin, sausage meat & sage
stuffing, rich Madera gravy carrot & swede mash,
broccoli and roasted new potatoes**

Dessert

Jam & toasted coconut sponge with custard

Refreshment

**Fresh cafetière coffee & selection of
teas served from our drinks station.**

Set meal option B

Starter

Leek & potato with chive cream

Roasted tomato and fresh basil

Root vegetable & mint

All served with artisan breads
from our local baker with
farmhouse butter

Main Meal - Pies

Beef mince & onion

Yorkshire grass fed beef mince, roast onion
puree, ale gravy, peas, redcurrant jelly,
Worcestershire sauce, cinnamon, white
pepper

Roast chicken & ham

Slow roast & shredded chicken, baked
ham, ginger, nutmeg, lemon juice & zest,
tarragon, parsley, fennel & poppy seeds

Classic Lancashire cheese & onion

Dewlay's tasty Lancashire cheese,
caramelised white onion, white pepper,
nutmeg & Japanese breadcrumbs

Spinach & cheese

White Cheshire cheese, spinach, white
sauce, star anise, black & white sesame
seeds

All served with
buttery mash,
onion gravy &
mushy peas

Dessert

Jam & toasted coconut sponge with custard

Refreshments

Fresh cafetière coffee & selection of
teas served from our drinks station.

Meat Choices

Mini smash burgers with relish & pickles

Mini hot dogs with mustard, ketchup & crispy onions

Carpaccio of beef with rocket and parmesan on a sourdough crouton

Baby Yorkshire pudding, roast beef & horseradish creme fraîche Black pudding & roast pepper on a sourdough crouton

Pigs in blankets with coastal cheddar fondue

Spanish potato & chorizo omelette bites

Chicken liver pate, toasted brioche & sweet pink onions

Slow smoked pork croquettes with honey mustard

Lamb kofta with greek yogurt & fresh mint dip

Canapés Menu Choices

Vegetarian Choices

Torched goats cheese & tapenade crouton

Spanish potato & roast red pepper omelette bites with aioli

Creamed wild mushroom vol-au-vent

Devilled burford blue free range eggs

Mature cheddar profiteroles

Fish Choices

Posh fish fingers with tarter sauce

King prawns in filo with sweet and sour sauce

Sea bass, sweet pepper, roasted garlic on sourdough toast Fishcake bite with sweet chilli sauce

Smoked salmon on dill duchess potatoes

Canapés Menu Prices

Minimum Numbers: 50 Guests

5 choices £8.95 pp

7 choices £10.95 pp

10 choices £12.00 pp

Sharing platters or Starter platters

Yorkshire Larder Platter*

Potted Pork

Baby Gem Lettuce, Cherry Tomatoes

Coleman's Mustard and Piccalilli

Whole Baked Camembert

Smoked Mackerel Pieces

Seasonal Slaw

Horseradish Cream

Crab Claws

French Charcuterie and Fromage

French country sausage

Camembert and Brie

Pate selection

Celeriac Remoulade Cornichons

Tapenade

Roasted Baby Artichokes

baked baby potatoes in herb oil

Ploughman's Board

Yorkshire Cheeses

Pork Pies

Home Baked Glazed Gammon

Pint of Shell-on Prawns with Aioli Smoked Mackerel

Homemade Scotch Eggs

Chicken, Ham & Apricot Pie

Homemade Country Pork Pate

Spanish Tapas

Mini baked Chorizo Sausages

Manchego cheese selection

Chilli and Garlic Prawns

Patatas Bravas

Serrano Ham and Sliced Chorizo

Chorizo pigs in blankets

Red pepper Tortilla Bites

Hake goujons with aioli

Italian Antipasti

Prosciutto Ham

Parmegiano Regianno

A selection of Salami

Chargrilled Vegetables

Gremolata Prawns

Spinach Frittata

Boconcini

Arrancine selection

Sharing platters or Starter platters

Seafood Platter*

Smoked Mackerel Pate

Rock Oysters

Fine Smoked Salmon

Potted Prawns

King Prawns with Aioli

Salt and Pepper Squid

Prawns with Marie rose sauce

Middle Eastern Mezze

Lamb Kofta with Tzatziki

Feta Stuffed Baby Peppers

Babaganoush

Moroccan lamb Meatballs

Stuffed Vine Leaves

Tabouleh

Fried Halloumi with Chilli sauce Humous

Vegan Mezze

Za'atar & Pine Nut Humuos

Sweet Potato Falafel with Tahini Dressing

Almond Stuffed Piquillo Peppers

Guacamole with Lime & Coriander

Polenta & red pepper fries with Garlic & basil
mayonnaise

Butternut & Potato Kofta

Sesame Sweet Potato Wedges

Tempura Vegetables with Chilli Dipping Sauce



INFO@WHITEHALLESTATE.UK



07500 844213 • AARON



07427 679190 • BROOK



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