

THE  
*Whitminster*  
INN

For your perfect  
**Wedding  
Day**

At the Whitminster Inn we specialise in weddings and civil ceremonies in one of our dedicated function venues, from an intimate celebration for a personal group up to a lavish party for 250 guests, with menus to suit every taste.

Our function team will guide you through every detail, from your very first enquiry up to the special day.

Please call or email for further information and a Wedding Pack.

☎ **01452 740234**

WHITMINSTER, GLOUCESTER GL2 7NY

🌐 [www.whitminsterinn.co.uk](http://www.whitminsterinn.co.uk)  
✉ [info@whitminsterinn.co.uk](mailto:info@whitminsterinn.co.uk)



### **Wedding breakfast**

#### **To Start**

- Roasted vine tomato and basil soup or leek and potato soup with crispy leek
- Ham hock terrine with piccalilli
- Cocktail of cantaloupe, honey dew and watermelon with orange and Cointreau sauce

#### **Mains**

- Pan seared breast of chicken served with sage stuffing and bread sauce
- Pan seared breast of chicken served with cream of wild mushroom sauce
- Roasted loin of pork with apple sauce, stuffing and chef's roast gravy
- Mediterranean vegetable wellington with tomato and basil sauce (v)

Served with new potatoes and seasonal vegetables

#### **Desserts**

- Sticky toffee pudding with warm toffee sauce
- Triple berry cheesecake
- Warm chocolate brownie with chocolate sauce and vanilla bean ice-cream



### **Conservatory Package**

Based on 25 daytime guests and 50 evening guests

Exclusive use of our Conservatory for your wedding day

Reception Drink

Three course wedding breakfast

Wine with the meal

Tea and coffee

A glass of sparkling wine for the toast

Cake table and knife

Evening reception buffet

Wedding co-ordinator to help plan your special day

Terms and conditions apply

- Civil ceremony not included



### **Orchard Marquee Package**

Based on 60 daytime guests and 100 evening guests

Exclusive use of our Orchard Marquee for your wedding day

Use of apple orchard grounds for photographs

Red Carpet Arrival

Reception Drink

Three course wedding breakfast

Wine with the meal

Tea and coffee

A glass of sparkling wine for the toast

Cake table and knife

Evening Hog Roast / BBQ / Rotisserie Chicken with Salads Buffet

Honeymoon suite for the Bride and Groom including breakfast

Wedding co-ordinator to help plan your special day

Terms and conditions apply\*

- Civil ceremony not included



### **BBQ Menu**

**BBQ 1** - Choose 2 mains, 2 salads & 1 potato dish

**BBQ 2** - Choose 3 mains, 3 salads & 2 potato dishes

**BBQ 3** - Choose 5 mains, 4 salads & 3 potato dishes

### **Mains**

- Hand made all beef burger
- Veggie burger: halloumi and portebello mushroom burger
- Gloucester old spot pork & leek sausage
- Lemon, rosemary & garlic chicken skewer
- Marinated honey & soy glazed salmon fillet
- Tuna, chilli & courgette skewer
- Aubergine, pepper & courgette stack
- Feta & sun blushed tomato filled mushrooms
- Chinese style ribs
- Cajun chicken wings

### **Salads & potato dishes**

- Rosemary & garlic sautéed baby potatoes
- Baby plum tomato rocket & balsamic salad
- French fries
- Spicy 5 bean rice salad
- Chips
- Seasonal garden salad
- Jacket potatoes
- Coleslaw

**All of our BBQ menus come with a selection of breads, sauces & dips.**

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## **Evening finger buffet**

Selection to include:

- Filled assorted wraps
- BBQ spare ribs
- Cajun chicken pieces
- Spring rolls
- Smoked salmon puffs
- Mini pizza
- Fish goujons with tartare sauce



## **Hog**

- Gloucestershire free range hog roasted and carved in the orchard gardens served with; Crackling, brioche bap, sage and onion stuffing, orchard apple sauce and condiments

(Minimum order 100 guests)

## **Hog Roast with three side orders**

Choose three side orders to accompany your chicken

- Mixed leaf garden salad
- Tomato, rocket & balsamic glaze salad
- Mediterranean roasted vegetable cous cous
- Spicy 5 bean rice salad
- Homemade coleslaw
- Rosemary & garlic sautéed baby new potatoes
- Potato salad with chives
- Chips



### **Seasoned Spit Roast Chicken**

Choose from the following seasonings for the spit roast

Lemon and thyme

Peri peri

Garlic and herb

Plain roast

Choose three side orders to accompany your spit roast chicken

- Mixed leaf garden salad
- Tomato, rocket & balsamic glaze salad
- Mediterranean roasted vegetable cous cous
- Spicy 5 bean rice salad
- Homemade coleslaw
- Rosemary & garlic sautéed baby new potatoes
- Potato salad with chives
- Chips