



EVENTS

By the Kingston Group



TAKE A LOOK

Whether it's champagne & canapes
or a working lunch, we have you
more than covered.

All of our food is homemade &
freshly prepared using local
suppliers.

Take an additional look at our bar &
drinks packages too, as after all, it's
not just food.

We take great care in making the
syrups and flavour combinations for
our cocktails too.

Don't be put off if you can't find
something for
you, let us know, and let's put our
heads together
to create something bespoke



CASUAL DINING

Selection of Finger Sandwiches

Fruit Scone
Sausage Roll
Miniature Scotch Egg
Savoury Tart

Chocolate Pot
Lemon & Poppy Seed Cake
Strawberry & Vanilla Entremet
Exotic Fruit Mess

Selections of Teas & Coffees

£22.50 Per Person

£29.50 to include one glass of
Prosecco Per Person

Don't be put off if you can't find
something for
you, let us know, and let's put our
heads together
to create something bespoke



EAT

For those picky occasions, which lets everyone mingle

The "**Bratton**" Classic Buffet

A traditional, comforting spread ideal for afternoon wakes, community meetings, or low-key family gatherings.

- *Sandwich Selection:* A mix of traditional fillings (Wiltshire ham & Dijon mustard, egg mayonnaise & cress, and mature cheddar & pickle) served on thick farmhouse white and granary bread.
- *Warm Savouries:* Homemade sausage rolls seasoned with local herbs and mini vegetable quiches.
- *Market Sides:* Crisp vegetable crudité's served with a classic hummus dip and a bowl of traditional creamy potato salad.
- *The Sweet Bite:* Miniature lemon drizzle cake bites and classic shortbread.

(£16.00 per person)

The "**Hillside**" Party Spread

A crowd-pleasing, "hot & cold" mix designed for evening parties, birthdays, and younger demographics.

- *The Hot Picks:* Stone-baked Margherita pizza slices and crispy Southern-fried chicken strips served with a smoky BBQ dip.
- *Loaded Favourites:* Potato skins topped with melted cheese and chives, served with a side of sour cream.
- *The Grazing Bowl:* Large tortilla chips with bowls of salsa and guacamole, accompanied by a fresh mixed leaf garden salad.
- *The Sweet Finish:* A selection of mini jam-filled doughnuts and chocolate fudge brownie squares.

(£21.95 per person)



GATHER

For those picky occasions, which lets everyone mingle

The **"Worker"** Lunch

Sandwich board

*Wiltshire Rarebit; ham, cheddar, dijon & rocket
Stream; Smoked Trout, cucumber, dill, cream cheese
Garden; Buffalo mozzarella, courgettes, peppers & tomato*

The Sides

*Grains; quinoa, pomegranate, feta, toasted seeds, lemon dressing
Leaf; gem lettuce, bitter leaf, cucumber, garden pickles, & dijon dressng*

The Sweet

*Mango & passionfruit Chia seed pudding pots
Annie's brownie bites
Flapjack pieces*

£23pp

The **"Event"** Buffet

The Hot

White Horse Sliders
Chimichurri Chicken Skewers
Grilled Halloumi & Peach (v)

The Sides

Truffle & Parmesan Fries
Baby gem & garden pickles
Pipit breads

The Sweet

Eton mess jars & Annie's brownie bites
on drizzle cake bites and classic shortbread.

£29pp



CELEBRATE

For that more formal occasion.

Start

Smoked Salmon, caper and lemon dressing, sliced brown bread
Chicken liver parfait, chutney, brioche
Padron peppers, confit garlic hummus, warm foccacia

Follow

Braised beef shin, buttered carrots, parmentier potato
Roast chicken supreme, tenderstem broccoli, pomme puree
Miso celeriac fondant, tenderstem broccoli, roast potatoes

Finish

Sticky toffee pudding, vanilla ice cream
Banoffee Eton mess
Lemon drizzle cake, blackberry compote

£31pp

Start

Burrata & heirloom tomato, balsamic, basil & pine nuts
Scallops, cauliflower, pancetta *
Smoked ham hock terrine, piccalilli & foccacia

Follow

Lamb rump, potato fondant, aubergine, feta & red wine
Beef blade 'bourguignonne', creamed potato, greens
Hake, pea, broccoli, herb gnocchi
Wild mushroom risotto, leek, truffle & parmesan

Finish

Chocolate delice, salted caramel, honeycomb
Apple & blackberry crumble, vanilla custard
Lemon & lime tart, raspberry & creme fraiche
*South west cheese board & biscuits **

£39pp

* = Supplement of £5pp

Start

Smoked Mackerel Rillet, pickled cucumber, sourdough
Mini Chicken Kiev, butter sauce
Red onion tatin, endive, truffle dressing

Follow

Roast Sirloin, triple cooked chips, sauce Diane
Pheasant breast and leg, bgrilled hispi, potato puree, sage
Vegan Wellington, fondant potato, vegetable medley

Finish

Basque cheesecake, seasonal berries
Dark chocolate mousse, honeycomb, raspberries
Rum poached pears, caramel, roasted pecans

£45pp

Start

Crab cake, fennel & chilli salad, Seared foie gras, mushroom ketchup & truffle
Pea & mint arancini, tarragon & parmesan

Follow

Venison loin, carrot, hazelnut & red wine
Halibut, salsify, samphire, brownshrimp butter

Finish

Cambridge burnt cream, shortbread, berries
Pineapple tatin, rum caramel, coconut ice cream
Mango & mascarpone bavouris, passionfruit & kiwi

£52pp



DINING

Enjoy the best occasion, with the best company, looked after by the best

Starters

- Cured trout, beetroot & horseradish
- Ham hock terrine, pickles & Pipit sourdough
- Watermelon, mint & goats cheese
- Crab, chive and cucumber tian, crème fraiche
- Butternut squash, whipped ricotta, rocket pesto
- Cheese soufflé, mustard cream, rocket
- Mushroom tart, pecorino & bitter leaves

Mains

- Fillet & shin of beef, pomme anna, tenderstem & red wine
- Pork belly, creamed potato, apple, cider
- Sumac cauliflower, lentil & chickpea dahl, coconut fritter
- Hake, confit potato, samphire, saffron emulsion
- Summer vegetable minestrone, goats curd, & tomato
- Monkfish, pancetta, pearl barley, coriander
- Saltbaked celariac, girolles, 'Mac n Cheese', tarragon
- Venison, hassleback, wilted greens, blackberry

Desserts

- Berry pavlova
- Chocolate mousse, candied pecans
- Lemon tart, glazed meringue, raspberry
- Lavender pannacotta, shortbread
- Baked yoghurt, vanilla & white chocolate
- Sticky toffee pudding, salted caramel & ice cream
- Anne's Brownie
- Poached pears, almond shortbread & burnt creme fraiche

Don't be put off if you can't find something for you, let us know, and let's put our heads together to create something bespoke



CANAPES

Start the day well

Sea

Smoked trout, rye, horseradish
Tuna tartare, spring onion & mango
Prawn & crayfish toast
Cod cheek, harissa yoghurt
Smoked haddock bon-bon
Tempura prawns, sweet chilli
Crab & chive blini

Land

Ham hock beignet, apple
Duck, beetroot & maple
Mushroom tart, pecorino
Chicken leg, prune & earl grey
Beef & horseradish Yorkshire
Lamb scrumpet, parmesan
Sweet n sour chicken

Forage

Blue cheese tartlet
Courgette, feta & mint
Goats cheese & watermelon
Parmesan & black onion straws
Mushroom arancini
Bloody mary shots
Curried cauliflower fritter,
coconut

Don't be put off if you can't find something for you,
let us know, and let's put our heads together to create something bespoke

COCKTAILS

For the finer of experiences..

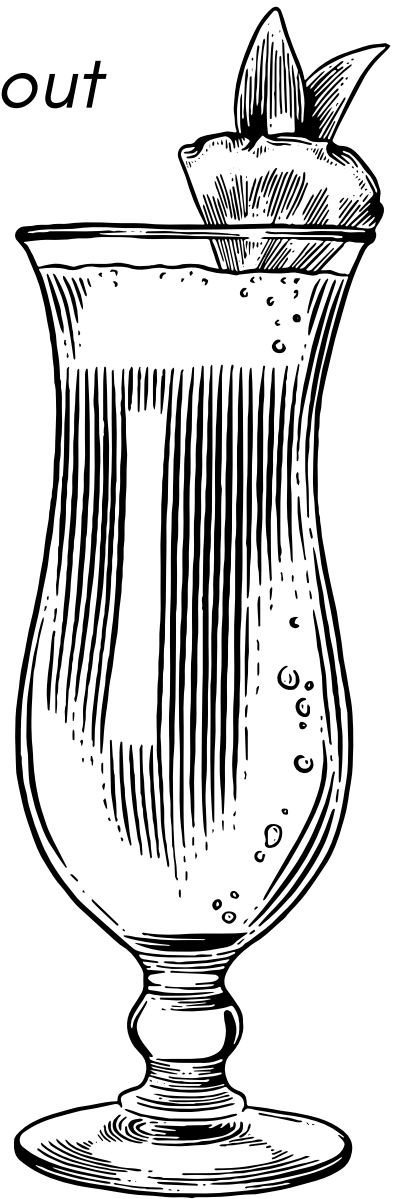


For those with alcohol

- Mojito
- Bloody Mary
- Espresso Martini
- Negroni
- Bellini
- Cosmopolitan
- Dark n Stormy
- Americano
- Old Fashioned
- English Garden
- Tom Collins
- Pimms

For those without

- Mojitee
- Virgin Mary
- Citrus Fizz
- Sweet Sunrise
- Sweet Pepper Spritze
- Sundowner
- Cinderella
- Planter's punch
- Miami Vice Mocktail
- Designated Appletini
- Hibiscus Tea
- Chicha Morada



Don't be put off if you can't find something for you, let us know, and let's put our heads together to create something bespoke

FEASTING

Our second most popular, following trends across various events in the UK, brings more of a family feel to the table, helping conversation flow.

Choose your starter

Italian meats, cheeses, breads & oils

Burrata, charred peach, bitter leaves & basil

Heritage tomatoes, pesto, bococini, & focaccia

Cured trout, smoked mackerel, pickles, breads, dips

Choose your showstopper

Duo of Chicken, lemon & thyme

Braised red wine brisket

Shredded lamb shoulder, pomegranate & mint

Smoked aubergine & tahini

Beouf bourgignon, rosemary dumplings

Cornish hake, pancetta veloute

Parmesan gnocchi, sauce vierge

Add three to join

Butternut squash & bitter leaf salad

Buttered new potato & spring onion

Rocket, parmesan & pesto

Red pickled slaw

Potato gratin

Gem, blue cheese & walnut

Kale, cavolo, green beans & courgette

Watermelon, feta & mint

Roasted heritage roots

Broccoli, tahini & lemon

Don't be put off if you can't find something for you, let us know, and let's put our heads together to create something bespoke



LATE SNACKS

Finish full



Cheese & Pipit sourdough toasties

Cajun brisket & applewood wraps

Cornish pasties

'proper' Hot Dogs

Wiltshire bacon rolls

Chip cones

Stonebaked pizza

'Hog roast' pulled pork, stuffing & apple sauce in a
Pipit milk bun



Don't be put off if you can't find something for you, let us know, and let's put our heads together to create something bespoke

BBQ

Sometimes, the most exciting of our menus, where we mix and match to ensure all are catered within

Choose four protein options

- Plain pork sausage
- Wild boar & apple sausage
- Pork & leek sausage

- Beefburger
- Lamb & mint burger
- Cajun chicken burger

- BBQ Chicken thighs
- Sweet chilli pork belly
- Minute steaks
- Lemon & thyme salmon
- Shredded lamb shoulder*
- Smoked brisket

- Cumin buttered cauliflower steak
- Aubergine, garlic & tahini

*supplement applies


Add three to join

- Butternut squash & bitter leaf salad
- Buttered new potato & spring onion

- Rocket, parmesan & pesto
- Red pickled slaw
- Potato gratin
- Gem, blue cheese & walnut
- Kale, cavolo, green beans & courgette

- Watermelon, feta & mint
- Roasted heritage roots
- Broccoli, tahini & lemon
- Tomato & red onion
- Dressed green salad
- Cauliflower cous-cous

Don't be put off if you can't find something for you, let us know, and let's put our heads together to create something bespoke



FESTIVE

For that all inclusive festive party complete with crackers

Don't be put off if you can't find something for you, let us know, and let's put our heads together to create something bespoke

Starters

Gin cured trout, cucumber tonic

Chicken liver parfait, port & prunes, brioche

Butternut squash soup, pesto & rye

Sweet potato, whipped ricotta & maple pecans

Mains

Turkey & traditional trimmings

Beef blade, sauce bourgignon, creamed potato

Salmon, winter fricassee & white sauce

Parsnip, cumin & walnut wellington with roast trimmings

Desserts

Christmas pudding, brandy sauce

Chocolate torte, orange creme fraiche

Bread & butter pudding, caramel ice cream

Poached pear, shortbread crumble, mulled syrup

BAR

After all, there's no point in having food with no drink

Draught

- Hawkstone session
- Thatchers Gold & Haze
- Guinness
- Camden Hells & Pale
- Mahou
- Modello

White Wine

- Pinot
- Sauv
-
-

Bottles / Cans

- Peroni zero
- Bath Ales Gem
- Kopperberg Cider
- Doombar
- Three Dagers
- Guinness Zero

Cocktails

- The White Garden
- Jammy Dodger
-

Red & Spark Wine

- Malbec
- Merlot
- Temperanillo
-

Rose & Sparkling Wine

- Nyetimber
-
-

Don't be put off if you can't find something for you,
let us know, and let's put our heads together to create something bespoke





The White Horse View
Coach Road
Westbury
Wiltshire
BA13 4LX

01373 896712

www.whitehorseview.com

office@kingston-group.co.uk

