



The White Hart Hotel, Cold Bath Road, Harrogate, HG2 0NF

To arrange a viewing or for more information, contact our dedicated Wedding Coordinator

Telephone +44 (0)1423 505 681 E-mail reception@whitehart.net

www.whitehart.net



WHITE HART

This is
Your Moment



The Hotel

The White Hart is a 4* hotel, steeped in history, located in the heart of the antiques quarter of Harrogate town centre with 53 en-suite bedrooms.

The White Hart Brasserie is an informal dining experience serving 2AA Rosette food in the heart of Harrogate. The White Hart has its own tea room now serving homemade cakes and patisseries with a wide selection of teas and coffees available.

Your Wedding Day

Our exceptional standards of service will ensure your special day runs smoothly.

Our beautiful White Hart Suite is licensed for civil ceremonies and can seat up to 70 for your wedding breakfast or up to 90 for your evening reception.

Our Head Chef has created a selection of stunning wedding menus for you to choose from. We have also designed a selection of drinks packages to add some sparkle, ask us for more details.

Our dedicated Wedding Co-ordinator is always available to talk through your own ideas to create your perfect day.

Wedding Menu One

Chicken liver parfait, black truffle butter, fig chutney

Roast vine tomato broth, basil pesto, Parmesan foam

Salmon and baby leek terrine, pickled trumpet mushrooms, citrus



Breast of corn fed chicken, pancetta, potato fondant, baby spinach, green pepper corns

Rump of lamb, bubble and squeak, glazed silver skins, pearl barley and mint

Roast cod, crab and parsley crust, potato rosti, green herb veloute



Classic vanilla crème brûlée, lavender short bread

Cherry and almond tart, black forest ice cream

Raspberry and white chocolate delice, amaretto milk shake



Coffee and White Hart petit fours





Wedding Menu Two

A pressing of ham hock and new potato, pineapple and vanilla crush, fried egg
Smoked local salmon, traditional garnish deconstructed, dill vodka
Carpaccio of Yorkshire beef, horseradish custard, balsamic jelly



Crispy pork belly, slow braised cheek, purple sage, cider juices
Breast of duck, confit leg, white bean and chorizo stew
Pan roasted halibut, brown shrimp and caper butter, mini fish pie



Warm parkin, cinnamon ice parfait, spiced syrup
Apple tart fine, crumple ice cream, calvados
Good old artisan cheese board



Coffee and White Hart petit fours

Wedding Menu Three

A mosaic of game and foie gras, piccalilli, toasted sourdough
Dressed white crab meat, Dublin Bay prawns and rock oysters
Risotto of cep mushrooms, truffle and sage



Classic beef Wellington, goose fat potatoes, béarnaise
Loin of venison, potato galette, game faggot, shallot and thyme
Fillets of Dover sole, lobster and fennel



A plate of chocolate
Baked Alaska "chocolate orange"
White Hart pudding plate



Coffee and White Hart petit fours





Wedding Buffet Menu

Top class charcuterie boards

Shell fish and sea food afternoon tea stands

Pork pies, pickled onions, brown sauce

Artisan breads and cheeses

Posh fish pie

Bangers and mash or beef bourguignon

Selection of seasonal salads

Mini badger burgers

Patisserie stands and mini pavlovas



Coffee and White Hart petit fours

Wedding Canapés

Mini badger burger

Nash's fish 'n' chips

Toad in the hole

Spiced crab cakes

Smoked salmon, caviar

Fennel crumb scampi

Yorkshire Blue bon-bon

Tomato fondue, crostini

Chicken satay, peanut dipping sauce





Wedding Evening Buffet

Selection of sandwiches

Chicken, mango and red onion skewers

Confit duck and spring onion wontons

Crab, lime and ginger filo rolls

Mini ciabatta pizza

Sausage, apple and sage plait

Seasoned fries with aioli

Lime and chilli lamb kebabs, mint yoghurt

Cajun spiced and barbeque chicken

Mini mushroom and tarragon frittatas

Provencal vegetable bruschetta with mozzarella

Caesar salad, Moroccan chickpea salad, tomato, basil and feta salad, honey and mustard dressed leaves



Hot bacon sandwiches served on English muffins

Vine tomatoes, pesto and gruyere muffins



Nash's fish 'n' chips

WHITE HART

Wedding Packages

Our Wedding Menus are created to suit your budget. Each delicious dish has been individually priced to ensure a premium quality is achieved. We also recommend you choose a drinks package to accompany your food. We advise that you choose one option per course from your chosen menu along with a Vegetarian option if required.

If you order food for your wedding reception, there is no room hire charge for numbers over 40.*

*Charges for civil ceremonies will still apply



Wedding Menu One £35.00 per person

Wedding Menu Two £45.00 per person

Wedding Menu Three £55.00 per person

Wedding Buffet Menu £45.00 per person

Wedding Canapés £1.50 per canapé

Wedding Evening Buffet £14.95 per person

Wedding Drinks Packages

Package 1 - £14.95 per person

1 glass of bucks fizz

1 glass of house red or white wine

1 glass of house red or white wine

1 glass of sparkling wine

Package 2 - £17.95 per person

1 glass of Champagne

1 glass of house red or white wine

1 glass of Champagne



Wedding Cocktails from £4.95 each