



White Horse Hotel

Romsey



Weddings

MARKET PLACE, ROMSEY, HAMPSHIRE, SO51 8ZJ

WWW.WHITEHORSEHOTELROMSEY.CO.UK

01794 337810



This beautiful and historic market town is a special destination to celebrate your big day. The Abbey, which can trace its origin back to c. 907AD, is a truly unique venue, while the Victorian Town Hall is ideal for civil weddings and partnerships. The day, of course, would not be complete without suitably celebrating with us at the White Horse...

Dating back to the 1500's our characterful buildings, with its Stable conversion, private spaces, tastefully designed bedrooms and restaurant extension, the White Horse provides a complete destination for your wedding.

To arrange a chat please call 01794 337810
or email weddings@innmail.co.uk.



Our Suites

When you want a special place to show your love for each other, we have a wonderful collection of romantic and intimate wedding suites to do just that.

Licensed for ceremonies from 2 – 80 and catering for up to 120 guests, our Stables – which opens up to our beautiful courtyard is the ideal venue for larger celebrations, whilst The Tack & Forge Suite & the frescoed Tudor Lounge are perfect for more intimate gatherings.



Winter Warmer

FROM £1999

Based on 40 daytime and evening guests

This package includes:

Ceremony room hire of an appropriate suite

Red carpet reception

Wedding reception room hire of the appropriate suite

One option from our three course
wedding menu

Evening snack

Crisp white table linen and napkins

Dedicated wedding co-ordinator
and toastmaster

Complimentary classic room on the night of your wedding
including a freshly cooked breakfast

Date restrictions apply



White Horse Package

£59 per person

Based on minimum numbers of 40

This package includes:

Room hire for the appropriate suite

Choice of Bucks Fizz or Pimms on arrival

Two options from our three course
wedding menu

Tea and coffee

Crisp white table linen and napkins

Classic evening buffet

Complimentary superior bedroom on the night
of your wedding including a freshly cooked
breakfast

Dedicated Wedding Co-ordinator
and Toastmaster



Fairytale Package

£79 per person

Based on minimum numbers of 40

This package includes:

- Wedding reception room hire
- Three options of canapés from our wedding menu
- Choice of Bucks Fizz or Pimms on arrival
- Three choices from our three course wedding menu
- Half a bottle of wine per guest during the meal
- A glass of sparkling wine for the toast
- Tea, coffee and petit fours
- Crisp white table linen and napkins
- Chair covers and your choice of sash for the wedding breakfast
- Classic evening buffet or BBQ
- Complimentary Bridal Suite on the night of your wedding, freshly cooked breakfast
- Dedicated Wedding Co-ordinator and Toastmaster



Afternoon Tea

FROM £999

Based on 40 daytime guests

This package includes:

Room hire of an appropriate suite

Afternoon tea with a selection of sandwiches,
fresh scones, cakes, jam and clotted cream

Tea and coffee

Crisp white table linen and napkins

Dedicated Wedding Co-Ordinator

Complimentary superior bedroom on the night of your
wedding including a freshly cooked breakfast

Date restrictions apply



Wedding Menus

Canapes

Chicken liver parfait, hazelnut crumb, crispy crostini

Pressed ham hock, fig puree, pea shoot

Smoked salmon Moscovite

Smoked mackerel, rocket, pickled cucumber

Crab gazpacho

Hand picked crab, avocado puree, pickled fennel

Herb coated goats cheese bonbon

Butternut squash & harissa chickpea tartlet (v)

Crispy duck confit bonbon

Mini yorkie, glazed beef fillet, crispy shallot, horseradish crème fraiche

Lemongrass and coriander fishcake

King prawn tempura

Spinach, stilton & pancetta filo pastry (v)

Curried cauliflower samosa (v)

Wild mushroom arancini (v)

5 canapes £9.50pp

7 canapes £12.00pp

Starters

Cream of watercress soup, toasted pumpkin seeds (v)

Seasonal asparagus velouté, crispy pancetta

Crab gazpacho, sundried tomato crostini

Butternut, chilli and lime soup, goat cheese curd (v)

Smoked haddock and potato chowder

Cream of mushroom, truffle oil, crispy croutons (v)

Scallops ceviche, torched orange segments and red chilli,
lime & coriander dressing

Ham hock terrine, apple puree, pickled garden vegetables

Smoked salmon and crab cannelloni, avocado puree,
lemon curd, micro cress

Duck rilette, mango chutney, toasted brioche

Goat's cheese, baked beets & watercress salad,
toasted pine nuts, honey dressing (v)

Smoked cornfed chicken, pistachio mousse,
parma ham ballotine, fig chutney, toasted brioche

Cured mackerel salad, pickled vegetables, baked beets,
watercress, horseradish cream

Smoked duck, celeriac choucroute, pickled
walnut vinaigrette and nasturtium

Main Courses

Rump of lamb, soft herb crumb, lamb jus,
dauphinois potatoes – *cooked pink*

Pork fillet, apple crisp, apple puree, calvados jus, rosti potato

Pan roasted duck breast, morello cherry & duck jus, fondant potatoes

Confit of duck leg, smoked pancetta, celeriac puree, port and
blackberry sauce, dauphinois potatoes

Fillet of beef, green peppercorn sauce, herb roasted chateau potato
– *cooked medium rare*

Fillet of boeuf Rossini, crispy crouton, chicken liver parfait, red wine jus,
dauphinois potatoes – *cooked medium rare*

Cornfed chicken supreme stuffed with a pear & stilton mousse,
port and star anise reduction, fondant potato

Pan seared cornfed chicken, pancetta, lemon & thyme jus, chateau potatoes

Fillet of bream, Lilliput capers, lemon and thyme beurre blanc, pomme anna,
watercress & oven dried tomato salad

Chalk Stream trout fillet, samphire, baby boiled potatoes,
roasted red pepper and chorizo sauce

Halibut, samphire, langoustine sauce, saffron baby potatoes

Sweet potato, gorgonzola, spinach and toasted pecan pithivier (v)

Caramelised onion risotto, crispy shallots rings,
panko crumbed hen egg, chive oil (v)

Wild mushroom gnocchi, artichoke pesto (v)



Desserts

Vanilla crème brulee, gingerbread biscuit (v)

Crunchy iced nougat parfait, hazelnut tuile (v)

Pear and Champagne sorbet, brandy snap (v)

Strawberry mousse cake, strawberry curd, strawberry sorbet (v)

Dark chocolate tart, chocolate soil, toasted hazelnut
and salted caramel ice cream (v)

Caramelised date pudding, malt ice cream, peanut popcorn, butterscotch (v)

Lemon vanilla cheesecake, thyme poached peaches, peach sorbet (v)

Pre selected 3 course menu - £55 per person

Wedding Buffet

An assortment of cold meat, fish, salads and pastries, to include:

Treacle cured ham

Herb crusted poached salmon

Roasted vegetable quiche (v)

Goats cheese and asparagus tart (v)

Quinoa, pomegranate, feta & watermelon salad (v)

Potato, crème fraiche, lemon and tarragon salad (v)

Dressed mixed leaves (v)

A selection of hot food, comprising:

Braised beef in a rich red wine sauce, confit shallots

Sautéed chicken supreme, chestnut mushrooms and spinach,
white wine & thyme cream reduction

Butternut squash & mushroom wellington, tomato concasse (v)

Seasonal vegetables & potatoes (v)

An assortment of desserts, including:

Milk & dark chocolate brownie (v)

Strawberry mousse cake (v)

Lemon vanilla cheesecake, thyme poached peaches (v)

Cheese platter

£45 per person

Evening Buffet

A selection of:

Smoked salmon

Roast rib of beef

Treacle cured ham

Roasted vegetable quiche (v)

Harissa hummus (v)

Harlequin olives (v)

Charcuterie

Pickles (v)

Pork pies

Sausage rolls

Potato, crème fraiche, lemon & tarragon salad (v)

Dressed mixed leaves (v)

Coleslaw (v)

£20 per person

Breakfast Baps Buffet

Served late on...

Hot baps filled with a selection of:

Smoked back bacon

Cumberland sausages

Slow cooked pulled pork shoulder & apple sauce

£8 per person

Drinks Packages

Package 1

A glass of Pimms on arrival
Large glass (250ml) of house Chilean Sauvignon Blanc or Merlot for
the Wedding Breakfast
A glass of Prosecco for the toast

£27 per person

Package 2

A glass of Bucks Fizz on arrival
Large glass (250ml) of house Chilean Sauvignon Blanc or Merlot for the
Wedding Breakfast
A glass of Champagne for the toast

£32 per person

Package 3

A glass of Champagne on arrival
Large glass (250ml) of house Chilean Sauvignon Blanc or
Merlot for the Wedding Breakfast
A glass of Champagne for the toast

£38 per person



Accommodation

The White Horse boasts a selection of classic, superior, and deluxe rooms with all the touches of luxury you expect from a four star hotel.

Being a Coaching Inn each room is individually designed and steeped with history. We are delighted to be able to offer a competitive room rate for your guests.

As you celebrate your first night as a married couple, we offer a Deluxe Suite located at the front of the main hotel and is our largest and most luxurious room.



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