



EST 1995

— THE OLD
WHITE HART —

BAR · KITCHEN · GARDEN

FINGER BUFFET MENU

Pre-Ordering: All of our food is made freshly on site by our talented team of chefs so please ensure you give your buffet pre-order at least one week before your event. Prices are per person and per platter - we recommend 4/5 items per person for a light buffet. 8 or more items per person for a full buffet.

SANDWICHES £4.50 per person

2 sandwich choices per platter, min 6 people:

Mature cheddar & chutney

Tuna & cucumber

Egg & cress

Honey roasted ham, tomato & English mustard

Hummus, caramelised onion & rocket

PREMIUM £6.50 per person

2 sandwich choices per platter, min 6 people:

Smoked salmon, cream cheese & cucumber

Lemon & pepper chicken, tarragon mayonnaise

Beef & horseradish with rocket

PLATTERS priced individually

Paprika wedges & sour cream £30, 10-12 people

Skinny fries & sauces £25, 10-12 people

Nachos, salsa, sour cream, tomato, onion, cheddar £25, 10-12 people

Asian selection, Onion bahjis, vegetable spring rolls, samosas £50, 30 pieces

Panko lemon & black pepper chicken strips with garlic mayo £50, 30 pieces

Sticky BBQ chicken drumsticks dressed in soy & chilli £50, 30 pieces

IPA beer battered Cod goujons with tartar sauce £45, 30 pieces

Sausage & apricot rolls £35, 20 pieces

Sausages with mustard dip £45, 30 pieces

CROSTINIS £40 each, 30 pieces per platter

Fire roasted peppers, goats cheese & balsamic glaze

Smoked salmon, cream cheese & cucumber

Chicken liver parfait with apple & brandy chutney

Feta, sundried tomato & pesto

NIBBLES £3 per bowl

Kettle Chips, Popcorn, Peanuts

OWH QUICHES £30 each, 18 slices

Cheddar, leek & bacon

Broccoli & Stilton

Goats cheese & caramelised onion

If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know when ordering. All items are subject to availability.



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HOT FORK BUFFET MENU

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MAINS

Chef's curry, served with fragrant basmati rice and teardrop naan bread **£11**

Chilli-con-carne, served with herbed rice and tortillas **£12**

Beef stroganoff, served with basmati rice **£11**

DESSERTS

Apple, sultana and cinnamon crumble, served with vanilla custard or cream **£5**

Bailey's chocolate torte, served with Chantilly cream **£6**

Lemon tart served, with a berry compote **£5**

Dark chocolate brownie, served with vanilla ice cream **£5**

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CANAPÉ RECEPTION

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6 Canapés for **£15** per persons, 8 Canapés **£18.50**

MEAT

Ham hock, bruschetta with celeriac and wholegrain mustard remoulade

Spicy chicken and chorizo skewers

Mini toad-in-the-hole with English mustard

Port, sage and black pudding sausage rolls

Mini minted lamb burger with Tzatziki

OWH beef sliders with cheddar and bacon topping

FISH

Prawn, smoked salmon and apple shot

Smoked haddock and dill bon bon with lemon mayo

King prawn tempura skewer with wasabi

Mini fish and chips with tartar dressing

Smoked salmon and chive crème fraiche tart with rocket

Crab fritter with sweet chilli sauce

VEGETARIAN

Goats cheese and caramelised onion tart

Herb rosti, feta and sun dried tomato

Spicy falafel and mint raita

Wild mushroom pate with truffle oil on a sourdough croute

Welsh rarebit on toast with caramelised red onion chutney

OWH Bloody Mary shots served with celery and poppy seeds

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CONFERRNCING MENU

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SELECTIONS

Sweets on table £1.50

Juice on arrival £3

Croissants/Danish Pastries £3

Cereals/Porridge £3

Bacon Baps £5

Sausage Baps £5

Full English Breakfast (minimum group size 10) £11

Buffet Lunches (see separate menu)

Hot Fork Buffet (see separate menu)

Fruit Platters £4

Ice lollies £3

Tea/Coffee £3.65

Biscuits £1.85

Afternoon Cake £3

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