

# THE WESTGATE

## Event Packages & Menus 2026/27

Head Chef: Denzil Carlton

# Wedding Packages

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## The Gold Package

Minimum 25 guests  
Champagne reception - 2 glasses per guest  
(Sparkling elderflower for non drinkers)  
3 course Prestige set menu  
White table linen, cutlery, napkins, cake stand & knife  
Bridal suite for the night of the wedding  
Prosecco toast drink  
Tea and coffee station  
Evening buffet platter selection  
Use of our sound system for speeches and music  
£110 per guest

## The Silver Package

Prosecco reception - 2 glasses per guest  
(Sparkling elderflower for non drinkers)  
3 course Signature set menu  
White table linen, cutlery, napkins  
Tea and coffee station  
Prosecco toast  
1 late night snack  
£85 per guest

## The Intimate Package

For 25 guests maximum  
Prosecco reception - 1 glass per guest  
(Sparkling elderflower for non drinkers)  
3 course Signature set menu  
Prosecco toast  
£65 per guest

# Drinks

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After the ceremony, smiles and possibly tears of joy,  
a drink is most certainly called for.

Whether a crisp glass of champers, a perky prosecco or a  
cleverly crafted cocktail - we can cater to your taste.  
The biggest draw to having your wedding in a pub - the  
range of drinks available. Our extensive wine list features  
wines from all over the globe, and together with our wide  
choice of beers and spirits we'll ensure you and your guests  
never go thirsty.

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## Champagne

Veuve Clicquot Yellow Label Brut

Nyetimber English Sparkling

We allow for 6 glasses per bottle of Champagne or Prosecco

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Passionfruit Martini

Negroni

Mojito

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Please ask to see our full drinks list or pop in and  
try our fine selection.

All pricing correct at time of printing, however is  
subject to change from time to time.

# Signature Set Menu

Please choose one starter, main and dessert for your event.

Modifications can be made on request for vegetarians,  
vegans and guests with allergies.

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## Starters

Caprese salad of mozzarella, heritage tomato, basil & balsamic glaze (gif)

Chicken liver paté, toasted sourdough

Roasted Isle of Wight tomato soup with baked bread roll (vg)

Charcuterie selection of bresaola, coppa, salami, ham, olives (gif)

## Main

Baked trout filled, gratin potato, tenderstem broccoli,  
sauce vierge, samphire (gif)

Treacle glazed rump of beef, boulangère potatoes,  
seasonal greens, peppercorn sauce (gif)

Supreme of chicken, lemon beurre blanc, roasted  
greens, parmentier potatoes

Roasted beetroot & balsamic shallot tart, mixed leaf salad (vg)

## Pudding

Triple chocolate brownie, vanilla crème pâtissière (vgo)

Summer berry mess; meringue, cream and berry medley (gif)

Lemon posset with shortbread

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£50 per person

Minimum 15 guests

Seasonal sample menu only, subject to ingredient availability

v = vegan, gif = gluten ingredient free

# Gold Set Menu

Please choose one starter, main and dessert for your event.

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## Starters

Pan-fried scallops with chorizo (gif)  
French onion soup with freshly baked bread  
Lightly dusted squid with a baja sauce (gif)  
Tempura wild mushrooms with aioli (vg, gif)

## Main

Confit belly of pork, creamed mash, roasted apple  
braised cabbage, creamed leeks (gif)  
Whole plaice, anchovy & sage butter, new potatoes, orange,  
fennel & cress salad (gif)  
Venison bourguignon, creamed mash, tenderstem broccoli (gif)  
Slow-cooked beef short rib, duck fat chunky chips, salad (gif)  
Roasted beetroot & balsamic shallot tart, mixed leaf salad (vg)

## Pudding

Pineapple carpaccio, rum & butterscotch sauce (gif)  
Crème brûlée, strawberry coulis (gif)  
Sticky toffee pudding, Madagascan vanilla custard  
Sharing board of local cheese and crackers

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£60 per person

Minimum 15 guests

Seasonal sample menu only, subject to ingredient availability

v = vegan, gif = gluten ingredient free

# Sharing Board Selection

All of our sharing boards are designed for 10 guests.

You can mix and match as many sharing boards as you wish to create a bespoke buffet for your event.

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## Burger Sliders Board (gfo)

Classic

3oz Ex-dairy cow beef, cheddar, pink pickled onions, burger sauce

Bacon truffled double cheese

3oz Ex-dairy cow beef burger, bacon, cheddar & mozzarella truffle cheese sauce, pink pickled onions, burger sauce

Spicy chicken

Southern fried chicken thigh, Louisiana hot sauce mayo, blue cheese sauce

Loaded vegan (vg)

Portobello mushroom, lettuce, tomato, pink pickled onion, burger sauce

£70

## Sandwich Board

All served on our rustic farmhouse bloomer

Mature cheddar & piccalilli

Slow roasted ham & heritage tomato

Homemade hummus & rainbow slaw (vg)

Pulled pork & roasted apple sauce

£60

Available by pre order only. Allergens vary depending on our suppliers, please ask for allergy information on sharing boards.

All boards are subject to ingredient availability and we may substitute items to suit seasonal availability.

Cutlery, napkins and side plates are provided with all sharing boards. (vg) vegan (gfo) gluten ingredient free option available

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## Charcuterie Board (gfo)

Salami  
Coppa  
Bresaola  
Slow roasted ham  
Chicken liver pate  
Cornichons  
Pink pickled onions  
Roasted red pepper salsa  
Toasted sourdough flatbread

£80

## Bar Classics Board

Cumberland sausage roll  
Black pudding scotch egg  
Cheese straws  
Cornichons  
Pink pickled onions  
Chimichurri mayo  
Caramelised onion chutney

£80

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## Garden Board (vg, gfo)

Mixed peppers  
Cucumber  
Carrot  
Radish  
Mangetout  
Sourdough flatbreads  
Hummus  
Garlic and olive oil aioli  
Tzatziki  
Kalamata olives  
Whipped feta with basil oil

£75

## Cheese Board

Mature British cheddar 250g  
Cornish Blue cheese 250g  
Whipped Greek feta 250g  
Selection of grapes on the vine  
Celery  
Watercress  
Seeded crispbread  
Chutney selection

£110

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# Sharing Board Selection

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## Pudding Board (veo, gfo)

Triple chocolate brownie

Fruit scones with jam & clotted cream

Lemon posset with shortbread & raspberry coulis

£75



## Sides (veo, gif)

Our sharing sides are designed for 10 guests.

Triple cooked thick-cut chips £55

Double cheese truffled loaded chips £65

Rosemary and garlic roasted new potatoes £55

Greek salad of feta, olive, cucumber, tomato, red onion & leaves £55

Rainbow slaw - heritage carrot, onion, red & white cabbage, cress £55

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Cutlery, napkins and side plates are provided with all sharing boards.

(veo) vegan option available (gfo) gluten ingredient free option available

# What next?

Contact our dedicated Sales & Events Manager, Emily, to  
arrange a viewing and to secure your event date

Telephone 01962 820 222

Email [events.westgate@youngs.co.uk](mailto:events.westgate@youngs.co.uk)

All prices include VAT at the current rate

Whilst every attempt has been made to ensure the accuracy of information within this document,  
all prices and menus are subject to change due to the nature of the supply chain.

Full allergy and calorie information for all dishes is available on request.

Please note our kitchen handles all allergens and although we separate dishes, we cannot 100% guarantee  
that any product served buffet style is entirely free of any allergen to risk of cross contamination at the buffet table