

Bedrooms

All our 25 bedrooms must be booked, the rates below are per room per night and include a full English breakfast. All our bedrooms are totally different, they are all decorated with designer fabrics, antique furniture and lovely pictures and many have open fires. They are priced according to size and location. There are photos of all our bedrooms on our website www.innatwhitewell.com

The bride and groom receive a complimentary bedroom on their wedding night, but all other bedrooms must be paid for.

Current Prices March 2022

	Sunday-Thursday	Friday and Saturday
Small Front	£140	£170
Small gable end	£155	£190
Front of House	£189	£226
Riverside	£226	£264
Suite	£258	£294

Please note: These prices are subject to an annual increase every April in line with inflation

Wedding Menu

Canapes

Please choose 4 from the following:

- Smoked salmon on brown bread.
- Grilled Queenie scallops, lemon and parsley gremolata.
- Whitewells pate en croute.
- Chickpea falafel (V).
- Sausage and apple roll.
- Chorizo sausage, roast pepper, spicy dip.
- Salt baked baby beetroot, horseradish cream (V).
- Farnsworth chipolatas, pancetta, mustard mayonnaise.
- Crispy fried king prawns, sriracha dipping sauce.

Please choose 1 from each of the following courses:

Starters

- Grilled king prawns, mango salsa, avocado puree, sweet chilli.
- Warm English asparagus, crispy pancetta,
salted egg yolk (*seasonal availability).
- Confit Gressingham duck leg, white bean and chorizo cassoulet, salsa verde.
- Classic prawn cocktail, cold water Atlantic prawns, iceberg,
pickled cucumber, bloody mary sauce, brown bread.
- Heritage tomato and mozzarella salad, fresh basil, balsamic dressing.
- Bresaola of beef, rocket, cherry tomatoes, balsamic glaze, parmesan.

Soup Course

- Cream of broad bean, sour cream, garden chives.
- Cream of butternut squash, fresh coriander, toasted pumpkin seeds.
- Cream of open cup mushrooms, herb croutons.
- Chilled clear tomato soup, peas, broad beans, fresh basil, herb oil.
- Pea and ham, sour cream, crispy onions.

Main Course

Saddle of Burholme lonk lamb, apricot and mint stuffing,
pea puree, chateau potatoes.

Breast of cornfed chicken, truffle mousse, anna potatoes,
caramelised onions, honey roast roots.

Carved fillet of dry aged beef, mushroom arancini,
stuffed tomato, roasting juices.

Loin of halibut, creamed potatoes, spinach, lobster fritter,
creamy shellfish bisque.

Roast loin of Venison, wrapped in pancetta, fondant potato,
choux-croute, parsnip puree, port wine jus.

Lobster thermidor, ½ fresh lobster, bacon mac'n'cheese,
skinny fries, green salad.

Puddings

Whitewells assiette, raspberry crème brulee,
lemon meringue pie, dark chocolate torte.

Praline wafers, banana cheesecake mousse, white chocolate sauce.

Summer trifle, homemade shortbread.

Rich dark chocolate and orange torte, biscuit base,
marinated summer strawberries.

Coffee and shortbread

£90 Per Head

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Booking Process and Payments

We are happy to hold your date for two weeks. Once you are positive you have chosen the Inn for your wedding or party we ask that you read and sign our booking conditions and pay a deposit of £2000 to confirm your date. We ask for a second deposit of 50% nine months prior to your wedding day or party and the final balance one month before the big day.

Marquee

The ideal number of guests to be comfortably accommodated in the marquee is 60-150 with formal seating and up to 200 evening guests. We do require you take all our 25 bedrooms for the night of your wedding or party.

Hire Costs

Exclusivity fee of £15,000 which includes all the Inn, both inside and outside, the use of our marquee and all staff costs. The exclusivity fee ensures there are no other guests in the Inn for the duration of your wedding or party.

Civil Ceremonies

We are licensed for civil ceremonies for up to 75 guests in our main dining room.

St Michael's Whitewell

Our lovely church next door to the Inn can accommodate up to 200 people.