

THE MILLSTONE ROOM

Perfect for baby showers, birthday parties, funerals, Christenings, Bar Mitzvahs, retirement parties, business meetings and wedding receptions (Up to 36 people seated/40 standing)



A delightful location for your intimate party or event. The Millstone room leads directly out to the pub garden with a gorgeous view of the village church. Whether you are looking for a sit down meal or a more informal get together with a buffet, this room can tailor-make a package to suit all.

DRINKS

Bottles of wine from £25

Bottles of prosecco and champagne from £28
(magnums available upon request)

Cocktail jugs (served 4-5) £18.95:

Sex on the Beach

Sangria

Woo Woo

Cocktails by the glass (£10):

Pornstar Martini

Espresso Martini

Strawberry Daquiri

Aperol Spritz

Mocktail Jugs (serves 4-5) £15.95

Open Bar (Let your guests choose. Open a tab and pay in the end)

Feel free to use this as a guide but your options really are unlimited! We can cater for all requirements from a classic cocktail bar to our premium wines to buckets of bottled beers - we've got it covered!

*Please ask for details of **corkage**. There is a charge per bottle (75cl) of £12 for still wine, £15 for sparkling & £22 for champagne if you wish to supply your own*

HIRE OUR VENUE AND ENJOY YOUR EVENT WITH US. WHATEVER THE OCCASION!

Whether you require a seated meal from seven to seventy, buffet, refreshments, or a canapé and drinks reception, our friendly management team will liaise with you on absolutely everything to ensure your event is exactly right.

We are currently taking bookings as far in advance as 2027. Dates can be reserved from as little as a £200 deposit.

Your hire fee will include a team of dedicated staff, all the facilities you need, a smart TV, background music and your own private garden seating area.

CONTACT US

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Please note all prices in this brochure are accurate at the time of printing & subject to change. Please confirm all pricing with us at the time of booking.



FUNCTIONS AND EVENTS



HOG ROASTS & BBQS

Minimum of 20 people

Our **Hog Roast** is served with freshly baked rolls, apple sauce, sage & onion stuffing, garlic & sea salt new potatoes, homemade coleslaw & Greek salad **£17.95 p/head**

BBQs are served with garlic & rosemary new potatoes, brioche rolls, coleslaw & Greek salad

Classic BBQ: £19.95 p/head

Piri-piri chicken, butcher's sausages, beef burger

Upgrade BBQ options: £5.95 p/head

Rump steak, jumbo king prawn, Salmon Fillet, lamb chop

Veggie BBQ: £18.95 p/head

Grilled halloumi & red pepper skewers

Kids BBQ: £11.95 p/head

Butcher's sausages, beef burger

Additional Salads: £18 for 8 people

Caprese salad tomato, mozzarella & basil
Pesto roasted vegetable pasta salad,
Spinach, garden peas & feta, mint dressing

DESSERT BUFFET

Your choice of 3 for £7.95 p/person
or one dessert each for £6.50

Chefs Crumble & custard
Chocolate profiteroles
Eton Mess
Double chocolate brownie
Chef's Cheesecake (GF)

SIT DOWN MEAL

Minimum 15 people. Ideal for weddings, anniversaries, formal & fine dining.

£35.95 p/head Based on choosing 1 starter, 1 main course and 1 dessert

£4 p/head extra if you require more than one choice.

APPETIZER

Artisan bread rolls with butter

STARTER

Brixworth Pate, toasted sourdough, rocket, and red onion marmalade

Cantaloupe melon & Prosciutto, rocket, olive oil & Balsamic dressing

Smoked salmon mousse, caper berries, limoncello dressing, cucumber ribbons

Roasted goat cheese and cherry tomato tart, thyme, basil oil dressing (V)

Parsnip and Apple Soup, parsnip crisps,

MAIN COURSE

Chicken supreme roasted new potato, fine beans, pancetta, white wine and tarragon cream

Pork belly, black pudding potato cake, parsnip and spiced apple puree, tenderstem, perfect crackling

Blade of blade beef, horseradish mash with bourguignon jus, glazed carrots, tenderstem

Fillet of Salmon, crushed new potato, hollandaise, tenderstem, capers

Harissa Chicken Breast roasted with olives, lemons, garlic & herbs, served with salad, fries and homemade tzatziki.

VEGETARIAN MAINS

Roasted Mediterranean vegetable wellington

Roasted butternut squash risotto, sun dried tomatoes, green olives, pumpkin seeds (V)

Feta, spinach and pine nut filo parcels, tomato concasse

DESSERT

Sicilian lemon posset, homemade shortbread, berry compote, crushed meringue

Passion Fruit Tartlet mango coulis, velvety tropical ice cream & coconut shavings.

Mocha Fudge Brownie topped with creamy vanilla pod ice cream & chocolate sauce.

Sticky toffee pudding, vanilla ice cream or hot custard.

FINGER BUFFET

Minimum 20 people. Ideal for business meetings, funerals, lunchtime parties & more...

5 items **£14.95 p/person**

7 items **£16.95 p/person**

Assorted fresh sandwiches :

Meat & veggie samosas

Sausage rolls - Pizza slices

Fish goujons - Quiche slices

Chicken drumsticks (plain, BBQ or tandoori)

Onion bhajis - Chicken satay

Caesar salad or Greek salad

Why not add a large bowl of rustic chips (serves 5-6 people) for just £18.95?

CHEESE & CHARCUTERIE BOARDS

Minimum 20 people 16.95 p/head

Mixed cheeses, cured cold meats, fresh crudities, nuts, grapes with a selection of dips, selection of biscuits, homemade chutneys, fresh breads and butter

HOT DISHES

Minimum 20 people served as buffet style.

£16.95 based on choosing one option

£19.95 based on choosing two options

Chef's Curry: served with fragrant Basmati rice, naan bread & mango chutney

Chilli Con Carne: served with fragrant rice, nachos & sour cream

Chicken & Mushroom Stroganoff: served with fragrant rice & pickle salad.

Change to beef (£2 supplement)

Vegetarian and dietary requirements will be catered for separately