

Wedding and Entertainment Venue

Whetstone Gorse



www.whetstonegorse.co.uk

Venue

The venue with a difference for weddings, parties and special occasions. Open from May to September inclusive.

The function barn is 60ft x 45ft and is licensed for up to 200 persons.

- Full marquee lining inside barn
- Licensed bar
- Stage with star-cloth backdrop
- Full silver service available
- Carved or plated buffets
- Hog roasts and barbeques
- Bands, discos and karaoke
- Plenty of parking
- Gardens for photography

Whetstone Gorse Farm is set in the beautiful Leicestershire countryside, on the south side of Leicester.

Large licensed events site also available.



Wedding Services

Hire of site includes:

- Barn for reception
- Licensed bar
- Car parking
- Toilets
- Farm gardens, ideal for photography

Barn furnishings include:

- 45ft x 60ft barn lining in pleated ivory with a choice of valance and wall overlay colours.
- Chandelier lighting on dimmers with uplighters to roof and walls.
- Fully carpeted in used cord carpet, choice of colours.
- 20ft x 20ft parquet dance floor.
- Entrance porch with lighting.
- 2 emergency exit lights.
- Delivery and collection.
- Choice of valance and wall overlay colours: Red, Gold, Lemon, Green, Blue, Pink, Lilac, Burgundy, Black, Peach, Champagne.
- Choice of carpet colours: Blue, Burgundy, Charcoal or Green.

Optional:

Extra Clearspan Framed Marquee available – please ask for details

Wedding Furniture:

5ft round dining table with 8 white bistro chairs and white linen table cloth.

Party tents:

10m x 4m available for alfresco dining and eating.

Wedding Breakfast Selection

Silver Service – Set Menus

MENU A

Fan of Melon
on a coulis of Forest Berries

Farm Fresh Roast Turkey
with Bacon wrapped Chipolata Sausage,
Mango and Coriander seasoning,
Cranberry sauce and roast jus

Home-made Sticky Toffee Pudding with
Butterscotch sauce, topped with
Orange scented Mascarpone

Coffee and Mints

MENU B

Classic Prawn Cocktail
with a wedge of Lemon and
Brown Bread and Butter

Supreme of Chicken Veronique
in a creamy Grape, Tarragon
and White sauce

White Chocolate Cheesecake
with Blueberry Sauce

Coffee and Mints

MENU C

Smoked Salmon
with Dill and Lemon scented Creme Fraiche,
Brown Bread and Butter

Roast Pork
in a Honey, Cider and
Mustard Cream sauce

Profiteroles in Belgian Chocolate sauce

Coffee and Mints

MENU D

Cream of Carrot & Coriander Soup
served with a Dinner Roll

Supreme of Salmon
with a Lemon & Herb Butter

Home-made Meringues
with Fresh Fruit Salad

Coffee and Mints

MENU E

Homemade Tomato & Basil Soup
served with a Dinner Roll

Mustard and Pepper crusted Roast Beef
and Yorkshire Pudding

Homemade Apple Pie
and Clotted Cream

Coffee and Mints

MENU F

Goats Cheese
drizzled with Honey on a bed of
Mixed Leaves with a Balsamic dressing

Lamb Kleftiko
Tender Chump of Lamb
slow-baked in Red Wine and Rosemary

Fresh Orange Slices on Cointreau
topped with Mascarpone

Coffee and Mints

Wedding Breakfast Selection

Silver Service – Choice of Vegetables

CHOICE VEGETABLES

Broccoli Spears with salted Almonds

Broccoli with Red Peppers

Carrots Vichy

Carrots braised in
Chardonnay and Thyme

Glazed Batons of Carrots

Carrot & Swede puree
with a hint of Nutmeg

Florets of Cauliflower and Broccoli

Cauliflower Mornay

Braised Celery

Glazed Courgettes

Courgette au Gratin

Ratatouille

Spring Cabbage & Lardons of Bacon

Fine Green Beans
with coarse grain Mustard and Bacon

Braised Leeks
in Chardonnay and Thyme

Leeks au Gratin

Minted Garden Peas

Garden Peas & Broad Beans
in Herb Butter

Creamed Potatoes

Flavoured:
Champ, Celeriac, Pesto Genovese,
Red Pesto, Garlic & Herb,
Cheesy and Parmesan

Loaded Potato Skins

Saffron Potatoes

POTATOES

Roasted Potatoes

Boulangere Potatoes

Dauphinoise Potatoes

Duchess Potatoes

Saute Potatoes

Minted New Potatoes in Parsley Butter

Creamed Potatoes

Flavoured:
Champ, Celeriac, Pesto Genovese,
Red Pesto, Garlic & Herb,
Cheesy and Parmesan

Loaded Potato Skins

Saffron Potatoes

VEGETARIAN OPTIONS

Woodland Mushroom Stroganoff

Spinach, Feta Cheese & Pine Nut Tartlets

Roasted Mediterranean Vegetable Stock

Tomato and Goats Cheese Pesto Tartlet

Moroccan Cous Cous stuffed Peppers

Goan Vegetable Curry

Classic Nut Roast

Wedding Breakfast Selection

Buffet Menus

VICTORIAN AFTERNOON WEDDING BUFFET

A selection of Sandwiches
on white and brown bread
including:
Fresh Scotch Salmon
Cream Cheese/Crushed Walnuts/Watercress
Egg and Cress
Prawn and Lemon Butter
Cucumber
Tomato

Asparagus Rolls
Open Smoked Salmon Sandwiches
Scones, Preserve and Dairy Cream

Selection of:
Cream Cakes
White Meringues
Iced Fondants
Fresh Fruit Tartlets
Fresh Strawberries and Raspberries
with Fresh Dairy Cream
Earl Grey Tea or Coffee

WEDDING BREAKFAST BUFFET

Fan of Melon
on a coulis of Forest Berries
or
Classic Prawn Cocktail
with brown bread and butter

Roast Salmon with Tarragon
and Cucumber Yogurt

Roast Beef
with Beetroot and Sour Cream

Cider baked Ham with Honey Glaze
Coronation Chicken

Choose from our selection of:
Salads
Minted New Potatoes
Granary Knot Rolls

Selection of Desserts
Cheese & Biscuits
Coffee and Mints

EVENING BUFFET 1

Assorted Finger Sandwiches

Mini Sausage Rolls

Various Bridge Rolls

Locally Made Pork Pie

Cocktail Lincolnshire Sausages
with a Mustard relish

Crudites and Aioli Dip

Cheese and Grape Spears

Kettle Chips
and Spicy Dip Chicken Wings

A selection of Sweets
from our Dessert Table

EVENING BUFFET 2

Assorted Finger Sandwiches
Open Bridge Rolls
Smoked Salmon Blinis
Devils on Horseback
Mini Quiches
Chicken Satay
Crolines of Mushroom,
Salmon, Ham & Cheese
Chipolatas wrapped in Bacon
Vol au Vents
Samossas
Dim Sum
Sausage Rolls
Savoury Rolls
Green Salad
Tomato Salad

A selection of Sweets
from our Dessert Table

Canapes and Fork Buffet Menus

CANAPES

Feta and Watermelon with Chilli Dressing
Devils on Horseback
Smoked Salmon Diamonds
Cherry Tomatos and Basil
Grapes with Brie and Stilton
Parma Wraps
Oriental parcels
Chicken Satay
Crab Cakes
Mini Quiche
Quail Eggs
Tomato and Olive Crostini
Chicken Liver Crostini
Assorted Crostini
Tandoori Chicken with Mini Poppadons and Mint yoghurt
Cheese Straws
Salmon Pinwheels
Fresh Asparagus wrapped in Parma Ham

FORK BUFFET 1

Mustard and Pepper
Crusted Roast Beef

Honey Glazed Lamb

Chicken Pieces
with Lemon and Garlic

Greek Salad

Tomato Salad

Rice Salad

Coleslaw

Vegetable Quiche

Pasta Salad

Crusty Bread and Butter

FORK BUFFET 2

Roasted Salmon with Tarragoni
and Cucumber Yoghurt
Roast Beef with Beetroot and Sour Cream
Cider Baked Ham with Honey Glaze
Coronation Chicken
Summer Leaf Salad
Waldorf Salad
Stilton and Mushroom Pasta Salad
Moroccan Cous Cous Salad
Green Bean and Bacon Salad
Oriental Rice Salad
Mediterranean Roast Vegetables
Tomato and Basil Salad
Classic Coleslaw
Minted New Potatoes
Granary Knot Rolls

Pick & Mix Silver Service Menu

SOUPS

Tomato & Basil
Carrot & Coriander
Potato & Leek
Broccoli & Stilton
Tomato & Red Pepper
Cream of Mushroom
with a hint of Sherry
Minestrone
Parsnip and Apple
Spicy Butternut Pumpkin
Courgette and Brie
Pea and Mint

STARTERS

Prawn Cocktail
Paté & Cumberland Sauce
Melon & Summer Berry Coulis
Mushrooms in a Creamy White Wine
and Garlic Sauce
Melon and Parma Ham
Smoked Salmon on Brown Bread
Dill & Creme Fraiche
Crudites & Dips
Buffalo Mozzarella and Tomato Salad
Goats Cheese drizzled with Honey
on a bed of Mixed Leaves
with a Balsamic Dressing
Pear, Walnut Watercress and Stilton Salad
Avocado, Prawns and Mango
with a Lime and Coriander dressing

MAIN COURSES

Fillet of Chicken
with a Tarragon & White Wine Sauce
Supreme of Salmon
with a Lemon & Herb Butter
Woodland Mushroom Stroganoff & Rice
Mustard & Pepper Crusted Roast Beef
& Yorkshire Pudding
Salmon and Prawn Thermidor
Caribbean Chicken filled with
Mango & coated in Coconut
with a mild Curry Sauce
Coq au Vin
Beef Bourguignon
Tender Steak casseroled with
Baby Onions & Burgundy Wine
Spinach Feta Cheese & Pine Nut Tartlet
Lamb Kleftiko
Somerset Pork cooked in Honey,
Cider & Mustard Cream Sauce

SWEETS

Profiteroles
& Belgian Chocolate Sauce
Strawberry Shortcake
White Chocolate Cheesecake
with Blueberry Sauce
Summer Pudding
Fresh Fruit Salad
Chocolate Torte
Fresh Orange Slices in Cointreau
Creme Brulee
Meringues and Fresh Fruit
Tiramisu
Raspberry and Amaretti Trifle

Please select your choice of one Soup or Starter, one Main Course and two Sweets.
Coffee and Mints included.

Hot Carvery, Hot Buffet & Sweet Menu

HOT CARVERY MENU 1

Succulent Roast Turkey Breast
Roast Leg of Pork
Roast Bestend Topside of Beef
Woodland Mushroom Stroganoff
Vegetable Lasagne

Choose two meat dishes
and one vegetarian from the above.

All served with
Fresh Salad
New Potatoes
and
Crusty Bread

Minimum of 50 persons

HOT CARVERY MENU 2

Succulent Roast Turkey Breast
Chipolata Sausage & Bacon
Roast Leg of Pork
and Sage & Onion Stuffing
Roast Bestend Topside of Beef
with Yorkshire Pudding
Woodland Mushroom Stroganoff
Vegetarian Lasagne
All the trimmings

Choose 2 meat dishes
and one vegetarian from the above

All served with a selection of fresh
Seasonal Vegetables
New Potatoes and Roast Potatoes
Roast Gravy

Minimum of 50 persons
Service Staff by negotiations

HOT BUFFET MENU

Lamb Casserole
with Rosemary and Apricots
Hungarian Chicken Paprika
Chicken with Tarragon
and White Wine Sauce
Thai Chicken Curry
Pork Normandy
Chilli Con Carne
Mariners Pie
Beef Bourguignon
Classic Lasagne (meat or vegetarian)
Salmon and Dill Lasagne
Woodland Mushroom Stroganoff
Spinach, Feta cheese
& Pine Nut Tartlet
Sweet & Sour Chicken
Goan Vegetable Curry

THE SWEET COUNTER

White Chocolate Cheesecake
served with a Blueberry Sauce
Profiteroles in a Belgian Chocolate Sauce
Homemade Meringues
with Fresh Fruit Salad
Homemade Apple Pie and Clotted Cream
Fresh Orange slices in Cointreau
with Orange-scented Mascarpone
Authentic Tiramisu
made with Marsala Wine
Pecan Pie served with
extra thick Cream and Maple Syrup
Tarte Citron
Bailey's Cheesecake
Summer Pudding
Strawberry Shortcake
Sticky Toffee Pudding
with Butterscotch Sauce

Any combination of the Hot Buffet Menu and Sweet Counter can be chosen with a choice
of two main courses plus two desserts. Minimum 50 persons.

All main courses served with hot buttered new potatoes, rice or mixed salad.

The Sweet Counter may accompany other menus and barbeques at an extra cost.

Pig Roast & Barbeque Menus

MENU 1

Barbeque Steak
Two Minty Lamb Chops
Two Marinated Chicken
Prime Pork Sausage

per head

MENU 2

Honey Roast Pork Steak
Two Marinated Chicken
Two Prime Pork Sausages
British Beefburger

per head

MENU 3

Two Minty Lamb Chops
Chinese Pork Steak
British Beefburger
Prime Pork Sausage

per head

MENU 4

Whole Carved
and Served Pig
Apple Sauce
Stuffing

From min 110/120 guests

MENU 5

Hot Dog
Burger
Fried Onions
Relish & Sauces

per head - min 100 Guests

MENU 6

Carved Roast Local Beef
Horseradish & Mustard

From min 110/120 guests

BASIC SALAD

Green Salad Homemade Coleslaw Asian Rice Salad Tomato Salad

All of the above menus are served with bread or bread rolls, and serviettes.

Menus 1, 2 and 3 are served with disposable plates and cutlery .

Vegetarian option available on request. Salads are available at extra cost.

Hot New Potatoes available at extra cost.

Salads

The following salads are available with all menus at an extra cost

Mixed Leaf Salad
Waldorf Salad
Stilton & Mushroom Pasta Salad
Moroccan Cous Cous Salad
Green Bean and a Bacon Salad
Oriental Rice Salad
Mediterranean Roast Vegetables
Tomato and Basil Salad
Classic Coleslaw
Greek Salad
Florida Salad

Carrot, Orange & Sultana Salad
Beetroot Salad
Potato and Chive Salad
Salad Nicoise
Caesar Salad
Indian Sag Aloo Potato Salad
Provencale Bean Salad
Thai Noodle Salad
Three Rice with Panceta & Lentil Salad
Tuna & Pasta Salad
Spicy Tomato & Penne Pasta Salad

Light Party Food for Evening Functions

We can provide a buffet service for
Birthday Parties • Weddings • Christmas Parties • Functions • Anniversaries
Wakes • Business Lunches • Product Launches • Training Days

Our buffets are freshly prepared and can be modified to include any
dietary requirements and preferences.

We offer an extensive range of menus to suit your budget.
Whether you are planning a large or small event, we tailor-make our
services to suit your needs and with expert guidance from our team,
we will make any event a memorable experience.

Prices start from £4.50 per person.

Here is a sample menu:

Selection of bread rolls

Meat platters

(beef, ham and turkey)

Cheese platters

Savouries

(samosas, spring rolls, pizza, sausage rolls, cheese/vegetable pastries)

Tortilla chips, crisps

Home-made coleslaw, humus

Olives, jalepenos

Tomato pasta, pesto pasta

Fruit skewers

Salad

We can also provide home-made celebration cakes and desserts
to complete your special day.

Entertainment Selection

A large cross-section of entertainment is available at the barn to suit all tastes

All Stars Multi Tribute Duo

Absolutely Fantastic
2 x 50 minute slots tribute show
Plus 1 hour dance music



Function Junction

Cover band plus disco
Music from the 70's up to today.



Rock Bottom

Cover band
Leicester Tigers' Resident Band
Party band, music from across the years.

Disco (DJ Stuart)

All of your favourites and more

Barn Dances and Country and Western

5 piece band and caller



Fairground rides available

Bronco Bull, Bouncy Castle, and other inflatable and fairground rides.



Function Seating Options

Standard tables are 5ft

8 x 15 tables silver service = 120 places

8 x 16 tables silver service = 128 places

8 x 19 tables silver service = 152 places

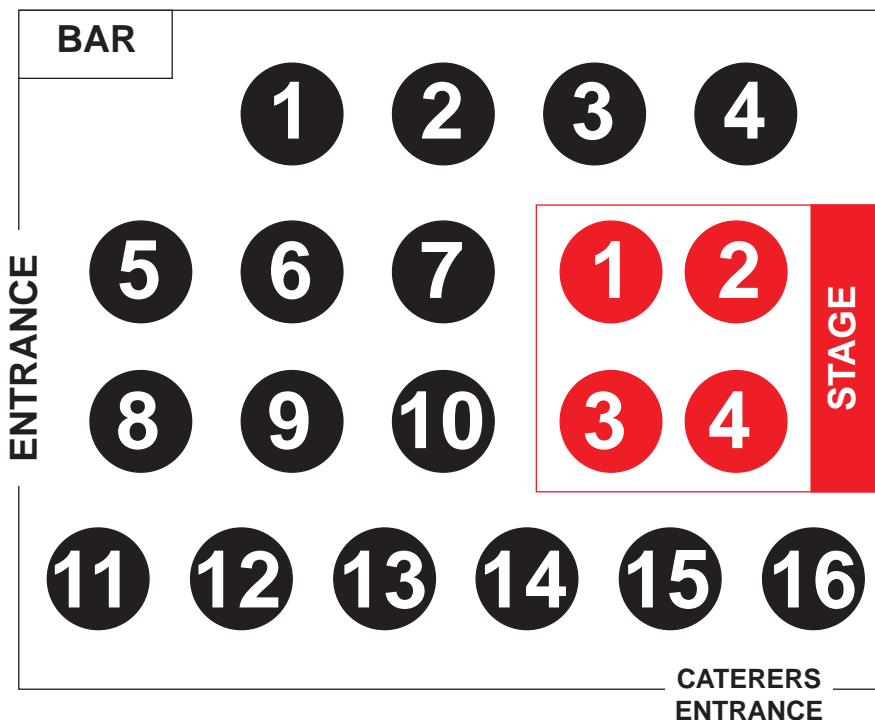
8 x 20 tables silver service = 160 places

Using 18 tables + 3 x 6ft tables = 164 maximum places

If catering is buffet then seating may become
10 persons per table rather than 8.

Maximum seating 190 if food is tabled inside.

Maximum seating 200 if food is in party tent.



Whetstone Gorse Price List

HIRE OF SITE	£950.00
BARN FURNISHINGS	£1,650.00
WEDDING FURNITURE	£25.00 per set
PARTY TENTS	£100.00 each
FOOD:	Per person
Silver Service Set Menus A - F	£24.00
Victorian Afternoon Wedding Buffet	£19.50
Wedding Breakfast Buffet	£29.00
Evening Buffet 1	£9.00
Evening Buffet 2	£12.50
Canapés	4 for £6.00 8 for £10.00
Fork Buffet 1	£11.45
Fork Buffet 2	£17.50
Silver Service Pick and Mix Menu	£24.00
Hot Carvery Menu 1	£17.50
Hot Carvery Menu 2	£19.50
Hot Buffet Menu	£17.50
The Sweet Counter	£3.75
Pig Roast & Barbeque:	
Menu 1	£11.00
Menu 2	£9.00
Menu 3	£9.00
Menu 4	£6.50
Menu 5	£5.50
Menu 6	£6.50
Salad Selection	Any 4 for £2.50
New potatoes	70p each
ENTERTAINMENT:	
All Stars Multi Tribute Duo	£650.00
Function Junction	£700.00
Rock Bottom	£700.00
Disco (DJ Stuart)	£200.00
Barn Dance & Country and Western	£370.00

To request a viewing please phone 0116 277 3796

email: info@whetstonegorse.co.uk

www.whetstonegorse.co.uk

Other services

Decorations

- Balloon decorations
- Chair cover hire
- Wishing well hire
- Full or part room set up



Oaktree Studios Photography

Beautiful, bespoke and contemporary wedding photography.

Pony and Carriage

Seats up to 6 adults or 8 children.



Festival and Events Site

Our event field is available
for events, shows and festivals

- Space for up to 5,000 visitors.
- Stage, bar and food available.
- Fully licensed for music and alcohol.
- Licensed for up to 400 caravans and motor homes as well as tents.
- Fairground rides available by arrangement.



Whetstone Gorse

offers a wide range of leisure facilities



Functions



Touring Caravans



Fishing Lakes



Pet Hotel

Whetstone Gorse

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