



WELCOME TO

THE WESTGATE

If you're looking to host an event at a gorgeous venue in the heart of Winchester, look no further.

The Westgate sits at the top of historic Winchester high street and is the perfect destination for both large and intimate gatherings. Whether it's a party, a business meeting, a birthday or just a good old knees-up, we have plenty of spaces available for hire. Just a few steps away from the Registry Office, The Westgate is also the perfect location for a wedding reception.

Our pub comes complete with a number of elegant and comfortable hotel rooms, so you don't even need to stumble home at the end of your do, you can simply stay with us instead!

Get in touch with our events team today and they'll work with you to curate your perfect event.

We look forward to seeing you soon!



LOWER RESTAURANT

Just a step away from the bar, this area is the perfect spot for an intimate gathering. Larger parties can also combine the area with our Upper Restaurant. Our entire venue caters for 75 guests seated or space for 100 to mingle.





THE PUB

Our main pub section, just through the front door has the benefit of the bar lining the area. Beautiful tall windows looking out to the high street with our quirky selection of furniture is perfect for an informal gathering.

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SAMPLE SET MENU

2 courses £23 | 3 courses £29.5

Tomato & red pepper houmous with crudités and toasted flat bread (pb)

Crispy salt and pepper squid served with chilli mayonnaise (gif)

Tandoori chicken skewers poppadom and mango chutney

Open chicken kebab: flat bread topped with harissa marinated chicken, slaw, salad and aioli

Smoked three bean chilli with slaw, guacamole, aioli, jalapeños and rice (pb)

Great Berwick Longhorn beef & Ale pie with creamy mash, peas & lashings of gravy

Moules Marinière with sourdough and chips

Sticky toffee pudding with vanilla ice cream and toffee sauce (v) (gif)

Chocolate brownie with raspberry sorbet and whipped cream (v) (gif)

Lemon & ginger cheesecake with lemon curd and stem ginger (v)



BUFFET MENU

£25 per head (minimum of 15 persons)

FINGER FOOD

Hummus, babaghanoush & tzatziki, crudités & flat bread (pb)

Spicy cauliflower wings, sesame seeds, yoghurt & pomegranate dip (pb) (gif)

Smoked salmon blinis with cream cheese and chives

Cocktail sausages with honey & mustard

Sweet potato & basil falafel (pb) (gif)

HOT BUFFET

Buttermilk fried chicken thigh, sweetcorn succotash & pickled green chillies (gif)

Chickpea, squash & lemongrass Thai curry (pb)

SIDES

Pilaf rice (pb) (gif)

New potatoes, parsley & garlic (pb) (gif)

Celeriac, carrot, white cabbage & coriander slaw (pb) (gif)

Dressed leaves with agave & mustard dressing (pb) (gif)

PUDDING

Apple & fruits of the forest crumble with custard (v)

(v) vegetarian | (pb) plant based | (gif) gluten ingredient free



CANAPÉS MENU

3 for £10pp | 5 for £15pp

COLD

Smoked salmon, cream cheese & chive roulade with cucumber (gif)
Local crab with curried mayonnaise, baby gem, apple & dill (gif)
Seasonal oyster with shallot vinaigrette mignonette (gif)*

Duck confit, roasted fig & honey on toast Chicken Caesar, shredded baby gem, Parmesan crisp

Sun blushed tomato, olive & marjoram bruschetta (pb) Cherry tomato filled with goat cheese mousse & dukkah (v) (gif)

HOT

Rare roast beef, mini Yorkshire pudding, horseradish cream & watercress Apple & black pudding sausage roll with a spiced apple & date ketchup

Scallop wrapped in bacon with a rosemary skewer (gif)

Crispy filo prawn & sweet chilli sauce
Seared Teriyaki salmon, sweet potato crisp & wasabi mayonnaise

Smoked tofu, spinach, sweet potato & chickpea "chorizo" sausage roll (pb)

Crispy cauliflower skewer with a Thai dressing (pb) (gif)

Cheddar croquette with salsa verde (v)

SWEET

Seasonal local fruit tartlet, vanilla custard & lemon verbena (v)
Billionaire brownie bites, triple chocolate brownie topped with
salted caramel & white chocolate (v) (gif)
Strawberry, crushed hazelnut & dark chocolate skewer (pb) (gif)

*subject to seasonal availability
(v) vegetarian | (pb) plant based | (gif) gluten ingredient free



TERMS & CONDITIONS

Your events manager will run through details on deposit requirements, our cancellation policy and full terms.

Menus and pre-ordering

Each member of your party must choose from one menu unless otherwise agreed.

All pre-orders must be submitted via via our booking platform 7 working days prior to the event date.





THE WESTGATE

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