BOOKING FORM

Please check that all menu option numbers are correct when completing this form.

Name:				
Date:				
Tel No:				
No in party:				
Deposit paid:	£		(£10 per person)	
		R. W. Mark		
Guest Name	Starter	Main	Dessert	Cream Ice-cream Custard

CHRISTMAS MENU

Menu will run from Friday 29th November until Tuesday 24th December.

The White Hart Christmas Wine Offer

Pre-order your wines and we will have them ready for you on arrival and we will give you a **10%** discount on all pre-ordered bottles.

All you have to do is write the name of the wine you would like and how many bottles.

Designated Driver Special Offer

Buy one, get one free on all draught soft drinks.

Party Nights

Should you wish to book for one of our party nights then there will be a **£6.00** per person supplement. Party nights are Saturday 7th December, Friday 13th December and Saturday 21st December.

Stay the Night If you are celebrating at one of our christmas parties, we offer a **20%** discount on our bed and breakfast rates.

To make your reservation

Tel: 023 9225 5953

The White Hart, Hambledon Road, Denmead, Hampshire, PO7 6NG **Email: info@thewhite-hart.com**

THE WHITE HART

DENMEAD

Come Celebrate Christmas With Us



STARTERS

Traditional Prawn Cocktail (g?)

Prawns and cray fish in a marie rose sauce served with brown bread

Duck Liver and Pork Pate with Orange Cognac Liqueur (g?) Served with warm toast

Homemade Parsnip and Red Chilli Soup with Halloumi Croutons (g?)

Served with warm rustic bread

Lamb Faggot

Served on a bed of minted pea purée, topped with crispy onions

Deep Fried Brie Wedges Set on a bed of salad leaves and drizzled with Cranberry Sauce



MAIN COURSES

Traditional Roast Turkey (g?)

Served with pigs in blankets, roast potatoes, pork, chestnut and cranberry stuffing, seasonal vegetables, yorkshire pudding and gravy

Roasted Pork Loin with Apple and Honey Stuffing (g)

Served with bacon mash, seasonal vegetables and an apple and cider gravy

Slow Cooked Salt Beef (g)

Served on a bed of horseradish mash with seasonal vegetables and red wine gravy

Slow Cooked Shredded Lamb Shoulder

Served with creamy gratin potato, minted pea puree, buttered carrots and a lamb jus

Pan Fried Fillet of Sea Bass Served on a bed of mushroom and spinach risotto

Mediterranean Vegetable Risotto (v) Aubergine, courgette, tomato, pepper and onion risotto

&-9°

DESSERTS

Tangy Clementine Tart

Traditional Christmas Pudding

Mango and Coconut Mousse Cake (g)

Chocolate and Raspberry Torte (v)

Vanilla Cheesecake garnished with a Fruit Coulis

A Selection of Cheese and Biscuits (g?) Served with seasonal chutney, celery, and grapes (£3.75 supplement)

Two courses £21.00 | Three courses £26.50 (g) = gluten free (g?) = can be substituted or omitted (v) = vegan

