

BOOKING FORM

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

Name:	
Date:	
Tel No:	
No in party:	
Deposit paid:	£ (£5 per person)

Guest Name	Starter	Main	Dessert	Cream Ice-cream Custard

CHRISTMAS MENU

Menu will run from Friday 30th November until Monday 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.

Stay the Night

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

Should you wish to reserve tables for our party nights there will be a supplement of **£5.00** per person

To make your reservation

Tel: 02392 255953

The White Hart, Hambledon Road,
Denmead, Hampshire, PO7 6NG
Email: thewhite-hart@hotmail.co.uk



THE
WHITE HART
DENMEAD

*Come Celebrate
Christmas With Us*



STARTERS

Traditional Prawn Cocktail (g?)

Prawns in a marie rose sauce served with brown bread

Smoked Salmon Parcel (g)

Smoked salmon and cream cheese parcel nestled on a bed of salad leaves

Homemade Celeriac and Truffle Soup (g?)

Served with warm rustic bread

Homemade Ham Hock Terrine (g?)

Ham hock and mustard terrine served with warm rustic bread and seasonal chutney

Warm Goats Cheese Salad (g)

Warm goats cheese on a bed of salad leaves, walnuts and caramelised pears



MAIN COURSES

Traditional Roast Turkey (g?)

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

Pan Roasted Pork Fillet (g)

Served on a bed of homemade ratatouille with fondant potatoes

Slow Cooked Short Rib of Beef (g)

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

Confit of Duck Leg (g?)

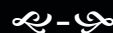
Slow cooked duck leg served on a bed of white bean cassoulet

Brie, Cranberry and Mushroom Wellington

Served on creamy parmesan mash with seasonal vegetables and gravy

Fillet of Red Snapper (g)

Served on a bed of homemade ratatouille with sautéed new potatoes and a herb butter



DESSERTS

Homemade Raspberry and White Chocolate Brûlée served with a Shortbread Biscuit (g)

Traditional Christmas Pudding

Homemade Pear Frangipan

Chocolate and Orange Melt Pudding

Homemade Mulled Wine Cheesecake garnished with Fruit Coulis (g)

A Selection of Cheese and Biscuits (g?)

Served with seasonal chutney, celery, and grapes (supplement of £3.00)

Two courses £20.00 | Three courses £25.50

(g) = gluten free (g?) = can be substituted or omitted

