## **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)

Starter	Main	Dessert	Cream Ice-cream Custard
	Starter	Starter Main	Starter Main Dessert

# CHRISTMAS MENU

Menu will run from Friday 29<sup>th</sup> November until Tuesday 24<sup>th</sup> 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



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

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## 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

