

Please complete this form and hand it to one of our staff.
Alternatively email us at whitehartresort@aol.com
or call 01908 611953.

A non-refundable deposit of £10 per person is required at the
time of booking and full payment along with the pre-order will
be required 2 weeks prior to the event

I would like to book a Christmas Party for people

Name: _____

Company (if applicable) _____

Address: _____

Tel. Number: _____

Email: _____

Preferred Time: _____

Booking taken by: _____

Date: _____

Deposit received: _____



THE WHITE HART
SHERINGTON

Free House Hotel & Restaurant

Christmas Menu

Christmas Menu 2018

Lunch

Served Monday-Saturday 12noon-2pm

2 Courses **£17.50** 3 courses **£21.50**

Dinner

Served Monday-Saturday Evening 6pm-9pm

2 Courses **£21.50** 3 courses **£25.00**

All prices include table crackers and complimentary tea or coffee

Starters

Butternut Squash & Sweet Potato Soup **V** **VEO**
With croutons **VE** on request

Brie & Beetroot Chutney Tart **V**
With kale pastry on dressed salad leaves

Warm Salad of Bacon, Apple & Black Pudding
Topped with blue cheese dressing

Smoked Haddock, Mozzarella &
Spring Onion Fish Cake **GF**
Drizzled with sweet chilli sauce

Chicken Liver Brandy & Herb Pâté **GF**
With spiced fruit chutney

Total required

V Suitable for Vegetarians. **VE** Vegan. **GF** Gluten free.

GFO Gluten Free option available. **VEO** Vegan option available.

Items on this menu may contain nuts. All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

Main Course

Turkey Breast Parcel **GFO**

Stuffed with Cumberland sausage meat & wrapped in smoked bacon finished with gravy & Yorkshire pudding

Luxury Smoked Fish Pie **GF**

With cod, salmon, haddock & prawns in a creamy leek sauce topped with mashed potato & cheese

Root Vegetable & Goats Cheese Nut Roast **V**

Pan fried vegetables with apricots, almond, peanut & walnut & finished with creamy goats cheese

Feather Blade of Beef Bourguignon **GFO**

With baby onions, button mushrooms, bacon lardons & herbs slow cooked in red wine

All above served with seasonal vegetables and traditional accompaniments

Kerelan Cauliflower & Red Pepper Curry **V** **VE**

With basmati & wild rice & vegetable pakora

Desserts

Chocolate & Orange Tart **GF** **V** **VEO**

With vanilla pod ice cream **VE** on request

Salted Caramel Figgy Pudding **V**

Drizzled with dairy vanilla custard

White Chocolate & Raspberry Cheesecake

With fruit coulis & cream

Wafer Basket **VEO**

Filled with a selection of ice cream & fruit **V** **GF** on request

Traditional Christmas Pudding

With brandy sauce **V** **GF** on request

Grand Total

LUNCH 2 Courses x £17.50 = £

3 Courses x £21.50 = £

DINNER 2 Courses x £21.50 = £

3 Courses x £25.00 = £

Total required