

Booking & Pre-Order Form

Please complete all details below and hand in with your deposit

Party Name:

E-mail:

Contact No.:

Number in Party: Total paid:

We are delighted you have chosen the Whyte Melville to celebrate the festivities. If any of your party have a food allergy or food intolerance, please let us know when booking. Please complete the booking form with payment in full. All bookings are provisional until the deposit is paid.

Christmas Day Lunch

	Quantity
Cream of asparagus soup	<input type="text"/>
Warm lobster & crayfish salad	<input type="text"/>
Sautéed foie gras	<input type="text"/>
Pan seared king scallops	<input type="text"/>
Serrano wrapped turkey crown	<input type="text"/>
Veal schnitzel	<input type="text"/>
Wild supreme of sea trout	<input type="text"/>
Roasted Mediterranean veg tart	<input type="text"/>
Malted milk & Irish cream torte	<input type="text"/>
Luxury Christmas pudding	<input type="text"/>
Blackcurrant & prosecco cheesecake	<input type="text"/>
Cheese plate	<input type="text"/>

New Year's Eve Dinner

	Quantity
Confit of Duck terrine	<input type="text"/>
Curried parsnip soup	<input type="text"/>
Maple ham hock terrine	<input type="text"/>
Lobster, avocado & mango salad	<input type="text"/>
Roasted loin of venison	<input type="text"/>
Pan seared red snapper fillet	<input type="text"/>
Roasted duck breast	<input type="text"/>
Stuffed Mediterranean vegetable	<input type="text"/>
Strawberry & prosecco mousse	<input type="text"/>
Poached pear	<input type="text"/>
Triple chocolate trilogy	<input type="text"/>
Cheese plate	<input type="text"/>

CHRISTMAS DAY LUNCH & NEW YEAR'S EVE DINNER





CHRISTMAS DAY LUNCH

Amuse Bouche

To Start

Cream of asparagus soup, chive crème fraîche, warmed mini breads

Warm lobster & crayfish salad, roasted jersey royals, French beans,
lemon & basil mayonnaise

Sautéed foie gras, toasted brioche, balsamic cherry sauce with micro leaves

Pan seared king scallops, caramelised shallot puree & chorizo chips

Main Courses

Serrano ham wrapped turkey crown, chive and apricot stuffing,
with red wine & cranberry sauce

Veal schnitzel, black truffle mash potato with mushroom duxelle

Wild supreme of sea trout, lobster bisque sauce

Roasted Mediterranean vegetable filo pastry tart with caramelised goats
cheese, quinoa, tomato & mascarpone sauce

Served with goose fat roasted potatoes, orange & caraway heritage carrots,
baby sprouts with pancetta & piggies in blankets

Desserts

Malted milk & Irish cream torte with Baileys Chantilly cream
grated with salted caramel truffle

Flaming luxury Christmas pudding with brandy sauce

Blackcurrant & prosecco cheesecake with fresh fruit compote

Cheese board, selection of English cheeses, crackers
with celery, grapes & mulled fig compote

£80 per guest • £45 for under 12 years

Drinks on arrival at 1.30pm

Christmas lunch served from 2pm with carriages at 5pm

NEW YEAR'S EVE DINNER

Canapés on arrival

To Start

Confit duck terrine, toasted brioche with sloe gin jam

Curried parsnip soup, truffled mushroom relish & mini breads

Maple ham hock terrine, pineapple salsa, fried quail egg,
toasted brioche & baby leaves

Lobster, avocado & mango salad with lemongrass & basil dressing

Main Courses

Roasted loin of venison with a port & blackberry sauce

Pan seared red snapper fillet with squid inked seafood tagliatelle

Roasted duck breast with Madeira sauce

Stuffed Mediterranean vegetables with roasted pepper & tomato coulis

Desserts

Strawberry & prosecco mousse, raspberry coulis with a fresh fruit medley

Poached pear in mulled wine with caramelised fig ice-cream

Triple chocolate trilogy topped with salted caramel truffles

Cheese board, selection of English cheeses, crackers
with celery, grapes & mulled fig compote

£60 per guest

Hosted by Jeremy & Tess with MC & DJ Matt Potter

Drinks & Canapes on arrival at 7.30pm with dinner served from 8pm with the
evening entertainment from 10pm until carriages at 2am