

How to Book

Thank you for choosing to celebrate the festivities with us.

Please complete all details below and return this form to us with your deposit, This will confirm your reservation. Please note that bookings remain provisional until a deposit is received and all deposits are non-refundable on cancelled reservations.

Booking Details

Party Name _____
Booking Date _____
Booking Time _____
Number in Party _____
Address _____

Postcode _____
Contact Tel. No. _____
Email _____

Please enclose a £10 deposit per head

Total amount enclosed £ _____

Signed _____

Menu Pre-orders

Starters Quantity

Sweet potato soup _____
Ham hock terrine _____
Duo of salmon _____
Basil ricotta Arancini _____

Main Courses Quantity

Roasted turkey crown _____
Rib of beef _____
Rolled lemon sole _____
Wellington _____

Desserts Quantity

Christmas pudding _____
Shortbread _____
Bourbon pecan pie _____
Cheeseboard _____

FOOD & DRINK ALLERGENS & INTOLERANCE

Before you order your food & drinks, please speak to a member of our staff if you have a food allergen or food intolerance.

THE WHYTE MELVILLE

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CHRISTMAS FAYRE

2017



Christmas Fayre Menu

December 1st to December 23rd

Starters

Roasted sweet potato with orange red pesto glaze soup (v)
with sundried tomato focaccia

Ham hock terrine
with apple & vanilla puree, cucumber ribbon salad, toasted brioche

Duo of salmon
Gravadlax and smoked salmon, chive crème fraiche, quail eggs
& sweet pickled fennel

Basil ricotta Arancini (v)
filled with melted Mozzarella with roasted pepper coulis

Mains

Roasted turkey crown
Stuffed with apricot & chestnut, pigs in blankets, plum & redcurrant jus

Slow roasted short rib of beef
Grilled polenta, horseradish crème fraiche, rosemary & red wine reduction

Rolled lemon sole filled with salmon mousse
braised baby gem, crushed new potato cake, mussel buerre blanc

Mushroom, brie, hazelnut & cranberry Wellington (v)
All are served with winter vegetables & goose fat roasted potatoes

Puddings

Traditional Christmas pudding
with brandy sauce

Passion & orange teardrop & shortbread

Bourbon Street pecan pie
with Napoli rum & raisin ice-cream

English cheeseboard
with biscuits & quince jelly

Wishing you a very Merry Christmas
& Happy New Year

Two courses £20

Three courses £25

Fancy Private Dining?

Book our garden room. Ideal for your festive gathering of family, friends or colleagues. Available for groups of 16 to 24.

