

How to Book

Please complete all details below and hand in with your deposit.

Party Name: _____

Booking Date: _____ Booking Time _____ No. in Party _____

E-mail: _____

Contact No.: _____ Total deposit enclosed £ _____

Signed: _____

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 a non-refundable deposit of £10 per person. All bookings are provisional until a deposit is paid.

Christmas Fayre Menu Pre-orders

Quantity		Quantity		Quantity	
Roasted tomato & basil soup	<input type="checkbox"/>	Prosciutto wrapped Turkey breast	<input type="checkbox"/>	Christmas pudding	<input type="checkbox"/>
Coconut king prawns	<input type="checkbox"/>	Lemon & thyme pork schnitzel	<input type="checkbox"/>	Chocolate orange cake	<input type="checkbox"/>
Melville Pâté	<input type="checkbox"/>	Moroccan nut roast	<input type="checkbox"/>	Caramel brownie cheesecake	<input type="checkbox"/>
Courgette & chickpea boules	<input type="checkbox"/>	Cod loin	<input type="checkbox"/>	Melville treacle sponge	<input type="checkbox"/>

Christmas Fayre

2021



Christmas Fayre Menu

Served from 1st December until 23rd December

Starters

Roasted tomato & basil soup
parmesan crisps & mini breads (v)

Coconut king prawns
with sweet chili dipping sauce

Melville Pâté
red onion chutney & charred breads

Courgette & chickpea boules
with chive sour cream dipping sauce (v)

Main Courses

Prosciutto wrapped Turkey breast
with apricot & chestnut stuffing, port jus

Lemon & thyme pork schnitzel
wild mushroom & mustard sauce

Moroccan nut roast
spiced rice with cranberries, apricots,
sultanas & flaked almonds (n,v)

Cod loin wrapped in smoked salmon
Saffron wild rice with Mussels

Served with roasted potatoes in goose fat, orange &
caraway heritage carrots, baby sprouts with pancetta,
mini-Yorkshire pudding & Piggies in blankets

Desserts

Classic Christmas pudding
with brandy sauce

Chocolate orange cake
with crème anglaise

Caramel brownie cheesecake
Chantilly cream

Melville treacle sponge
& Devon custard

£23 for two courses
£29 for three courses

Fancy Private Dining?

Book our garden room. Ideal for
your festive gathering of
family, friends or colleagues.
Available for groups of 16 to 22.



Wishing you a very
Merry Christmas
& *Happy New Year*

