



Christmas Menu

DEC 25TH & 31ST 2021



(v) = vegetarian
(vo) = vegan option

CHRISTMAS DAY LUNCH

STARTERS

Traditional Coquilles St. Jacques

Sliced duck breast
hoi-sin dipping sauce

Sautéed foie gras
toasted brioche, balsamic cherry sauce

Creamed winter greens soup
with pancetta crisps (vo)

TO FOLLOW

Serrano wrapped Turkey crown
chive and apricot stuffing with a red wine & cranberry sauce

Beef Wellington
beef fillet, rustic pâté, mushroom duxelle wrapped in pastry

Wild supreme of salmon
sautéed shrimps

Roasted Mediterranean vegetable filo pastry tart
caramelised goats' cheese with quinoa & tomato
and mascarpone sauce (v)

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

DESSERTS

Malted milk & Irish cream torte
Baileys Chantilly cream & salted caramel truffles

Luxury Christmas pudding
with a flaming brandy sauce

Blackcurrant & Prosecco cheesecake
with fresh fruit compote

Cheese plate
selection of English cheese, crackers
with celery & grapes & mulled fig compote

£94.5 per guest

£50 for under 12 years

Drinks on arrival at 1.30pm

Christmas lunch served from 2pm with carriages at 5pm

NEW YEAR'S EVE DINNER

STARTERS

Confit of Duck terrine

toasted brioche with sloe Gin jam

(v) = vegetarian

Curried parsnip soup

truffled mushrooms & mini breads (v)

Maple ham hock terrine

pineapple salsa, fried quail egg, toasted brioche & baby leaves

Lobster, Avocado & Mango salad

with lemongrass & basil dressing

MAIN COURSES

Traditional Boeuf bourguignon

creamed potatoes

Pan seared Monkfish

Mussel broth tagliatelle

Roasted Duck breast

with a Madeira sauce

Stuffed Mediterranean vegetables

with roasted pepper & tomato coulis (v)

DESSERTS

Strawberry & Prosecco mousse

raspberry coulis & fresh fruit medley

Poached pears in mulled wine

with caramelised fig ice-cream

Triple chocolate trilogy

with salted caramel truffles

Cheese plate

selection of English cheese, crackers
with celery & grapes & mulled fig compote

£60 per guest

Hosted by Jeremy & Tess with MC & DJ Matt Potter

Arrival at 7.30pm with dinner served from 8pm, the evening's entertainment from 10pm until carriages at 2am

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
Traditional Coquilles St. Jacques	<input type="text"/>
Sliced duck breast	<input type="text"/>
Sautéed foie gras	<input type="text"/>
Creamed winter greens soup	<input type="text"/>
Serrano wrapped Turkey crown	<input type="text"/>
Beef Wellington	<input type="text"/>
Wild supreme of salmon	<input type="text"/>
Roasted Mediterranean vegetable filo pastry 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"/>
Traditional Boeuf bourguignon	<input type="text"/>
Pan seared Monkfish	<input type="text"/>
Roasted Duck breast	<input type="text"/>
Stuffed Mediterranean vegetables	<input type="text"/>
Strawberry & Prosecco mousse	<input type="text"/>
Poached pears in mulled wine	<input type="text"/>
Triple chocolate trilogy	<input type="text"/>
Cheese plate	<input type="text"/>



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