

Booking Form

Please complete the details below and hand this to a member of staff. Please enter in the boxes below, the number of people requesting each meal option:

Name	Prawn Cocktail	Tomato & Carrot Soup	Pepperonata Arancini	Salmon Gravlox	Pigs in Blankets	Turkey Roulade	Beef Bourguignon	Creamy Fish Risotto	Beetroot Wellington	5oz Gammon Steak	Ice Cream	Cheesecake	Lemon Posset	Christmas Pudding	Crumble

Full Name of Party Organiser

Address

Post Code..... Tel / Mobile:

Email

Number in Party..... Date & Time Required

Total Cost (£)..... Total Deposit (£).....

£10 non-refundable deposit per person to secure booking with full balance due 2 weeks prior to booking.

Please complete your booking form and return to a Booking Manager who will be happy to confirm your reservation.

Any Special Requirements

Signature

T&Cs: 1. The deposit is not refundable. 2. Bookings are valid for dining from this menu only. 3. Prices include VAT. 4. The Prince of Wales reserves the right to refuse sale of alcohol. 5. All alcoholic drinks, pre-ordered or otherwise are for the consumption of over 18s only. 6. The Prince of Wales Challenge 25 policy - anyone who appears to be 25 years old or younger will be asked to provide identification when purchasing or consuming alcohol on the premises. Anyone unable to provide identification will not be served.



*The Prince
of Wales*

AMPTHILL

Festive Menu

Available from Monday the 29th of November until the 26th of December
(excluding Christmas Day)

2 Courses
£32.95
3 Courses
£38.95
£10 per person deposit
required when booking



🎀 Mains 🎀

TURKEY ROULADE

Turkey escalope wrapped in back bacon stuffed with a sage, onion and sausage meat stuffing served with seasonal vegetables, roast potatoes, honey roasted parsnips and gravy.

BEEF BOURGUIGNON

Slow cooked beef in a rich red wine, mushroom, and onion sauce with garlic mashed potato, served with seasonal vegetables and honey roasted parsnips.

CREAMY FISH RISOTTO

(Smoked salmon cod and prawns) served with a warm rustic ciabatta.

BEETROOT WELLINGTON Ve

Served with roast potatoes, parsnips seasonal veg served and vegan gravy.

5oz GAMMON STEAK

Smothered in a honey glaze served with roast potatoes, parsnips, seasonal veg and gravy.

🎀 Desserts 🎀

A SELECTION OF ICE CREAM

Choose from vanilla, chocolate or a mix of both.

VEGAN RASPBERRY & GIN CHEESECAKE Ve

LEMON POSSET

Served with port compote and a Biscoff crumb.

TRADITIONAL CHRISTMAS PUDDING

Served with brandy sauce.

VEGAN RHUBARB & APPLE CRUMBLE

Served with ice cream or custard.

🎀 Starters 🎀

PRAWN COCKTAIL

Greenland prawns topped with a Marie rose sauce served with tomato, cucumber, red onion, little gem lettuce, lemon wedge and whole meal bread and butter.

ROASTED TOMATO & CARROT SOUP Ve

Served with crusty white baguette and butter.

PEPPERONATA ARANCINI

(Deep fried rice balls) garnished with rocket leaves, drizzled with green pesto.

SMOKED SALMON & BEETROOT GRAVLAX

(Cured smoked salmon) garnished with rocket leaves finished with dill oil.

POT OF PIGS IN BLANKETS

With a honey and mustard glaze.

Food allergies and intolerances

Before ordering please speak to our staff about your requirements