

SUNDAY PRE-ORDER FORM

Name:

Contact Number:

Date of Visit:

Time of Arrival:

Number of Guests:

Any extra comments:

STARTERS	Quantity	Dietary
<b>Soup of the Day</b> V GFA VA Served with Baked Ciabatta & Butter		
<b>Baked Cod &amp; Salmon Fishcake</b> GF With Free Range Poached Egg, White Wine Butter Sauce & Crispy Capers		
<b>Melon, Mango &amp; Avocado</b> With Lime Sorbet & Micro Lemon Balm GF VE		
<b>Pear, Stilton, Caramelised Shallot &amp; Pine Nut, Puff Pastry Tart</b> V Topped with Baby Leaves & Cranberry Dressing		
<b>Continental Meat Platter</b> GFA Parma Ham, Chorizo, Milano Salami, Grilled Aubergines, Bocconcini Mozzarella Balls, Mixed Olives & Crusty Bread		

ROASTS	Quantity	Dietary
All served with Yorkshire Pudding, Crispy Roast Potatoes, Honey-Roast Parsnips, Steamed Market Vegetables, Cauliflower Cheese, Herb Crushed Carrots with Brown Butter and Red Wine Gravy (all GFA)		
<b>Loin of Free-Range Pork</b> with Crispy Crackling		
<b>Slow Roasted Leg of British Lamb</b> Seasoned with Rosemary and Confit Garlic		
<b>Sirloin of British Beef</b> with Herb Crust		
<b>Trio of the above Meats</b>		
<b>Free Range Chicken Breast Supreme</b> GF DFA		
<b>Nut Roast with Vegetarian Gravy</b> V, VA		

MAINS	Quantity	Dietary
<b>Pie of the Day</b> In an Individual Pie Dish with a Puff Pastry Top. Served with Buttered Greens and Triple-Cooked Chunky Chips		
<b>Chef's Vegetarian Platter</b> V, VA A Selection of Three Fresh Small Dishes. Please Ask Your Server for Today's Dishes		
<b>Large Crispy Skinned Sea Bass Fillet</b> GF With Saffron Fondant Potatoes, Wilted Spinach, Baby Prawn & White Wine Cream		
<b>Spinach &amp; Ricotta Filo Strudel</b> V With Mediterranean Vegetables, Roasted Red Pepper, Plum Tomato Sauce & Crispy Basil		
<b>Grilled Steak Burger</b> With Grilled Smoked Streaky Bacon, Brioche Bun, Crisp Lettuce, Gherkin, Tomato, Burger Relish, Battered Onion Rings, French Fries & your Choice of Mature Cheddar or Stilton		

# THE WHITE HART MAULDEN

DESSERTS	Quantity		Dietary
<b>Crème Brulée of The Day</b> V GFA With Shortbread Biscuit			
<b>Belgian Dark Chocolate Brownie</b> V With Honeycomb Ice-Cream			
<b>Glazed Lemon Tart</b> V With Saffron Clotted Cream & Fresh Raspberries			
<b>Mango Parfait</b> V GF With Strawberry Mint Salsa & Coconut Sorbet			
<b>Double Decker Chocolate &amp; Crème Caramel Ice-Cream Cake</b> With Toffee Sauce			
<b>Selection of Quality Ice Cream &amp; Sorbets</b> V GF			
<b>Selection of three British Artisan Cheeses</b> V Served with Celery, Apple Salad, Grapes, Chutney & Crackers Platter of 3 or Platter of 4	P3	P4	