

## The White Hart Maulden

**A la Carte Pre-Order Form**  
 info@thewhitehartmaulden.co.uk

**Name:**  
**Contact Number:**  
**Date of visit:**

**Time of Arrival:**  
**Number of Guests:**  
**Any extra comments:**

Starters	Quantity	Dietary
<b>Soup of the Day V GFA DFA</b> Served with Baked Ciabatta and Butter		
<b>Stilton, Port and Redcurrant Mousse V GFA</b> Apple, Celery, Grapes, Walnuts and Brioche Croutons		
<b>Crispy Squid Rings with Roasted Chorizo</b> Pea Puree, Crispy Leek Chiffonade and Parsley Caper Butter		
<b>Salmon and Cod Fishcakes GFA</b> Soft Poached Egg, Lemon Butter Sauce and Crispy Capers		
<b>Pan-Fried Jumbo Prawns GF DFA</b> Chilli and Confit Garlic, Roasted Cherry Tomatoes & Courgette		
<b>Crumbled Baked Goat Cheese V GFA</b> Red Onion Chutney on Puff Pastry Base and Dressed Rocket Salad & Pecan Nuts		
<b>Pan Seared Beef Sirloin Strips GFA</b> Pink Peppercorn and Brandy Cream on a Flat Mushroom with Crispy Red Onion Stack		
<b>Parma Ham, Mozzarella and Artichoke GFA</b> Fresh Tomato and Crispy Basil		

Mains	Quantity	Dietary
<b>Cannon of British Lamb Loin GF DFA</b> Thyme Potato Rosti, Caramelised Shallot Puree, Tenderstem Broccoli and Redcurrant Jus		
<b>Pan-Fried "Woburn Estate" Rump of Venison GF</b> Mature Cheddar Dauphinoise Potatoes, French Beans and Port & Berries Jus		
<b>Oven Roasted Cod Fillet GF DFA</b> Smoked Salmon and Dill Velouté, Braised Saffron New Potatoes and Wilted Spinach		
<b>Chef's Vegetarian Platter V GFA VA</b> A Selection of Three Small Vegetarian Dishes		
<b>Parmesan and Herb crust Bedfordshire Pork Tenderloin GF DFA</b> Maple and Sage Braised Carrots, Sugar Snaps, Apple Puree, Creamed Potatoes and Cider Jus		
<b>Pan Roasted Chicken Breast Supreme GFA</b> Sauté Wild Mushrooms & Tarragon, Leek Puree, Rosemary Parmentier Potatoes and Balsamic Reduction		
<b>Pan Fried Scottish Trout Fillet GF DFA</b> Pea Puree, Parsley crushed New Potatoes, Baby Prawn, Prosecco Butter Sauce and Sauté Green Beans		
<b>Risotto of The Day V GF DFA</b> (Please ask server for today's offer)		

Salads—Baby Spinach, Edamame Beans, Bulgur Wheat, Cherry Tomato, Mixed Bell Pepper and Pomegranate Dressing V GFA VA DFA					Quantity	Dietary
No Topping	Pan Fried Chilli Jumbo Prawn Skewers GF DFA	Marinated Cajun Chicken GF DFA	Greek Feta Cubes V GF	Pan fried Halloumi V GFA		

<b>GRIDDLE</b>								<b>Quantity</b>	<b>Dietary</b>
All steaks are served with Griddled Tomato, Chargrilled Flat Mushrooms and a choice of Hand-Cut Chunky Chips or French Fries									
<b>English Beef Fillet 8 Oz. GFA</b>									
Blue	Rare	Med Rare	Med	Med Well	Well Done	Chunky chips	Fries		
<b>28 Days Hung English Beef Sirloin 8 Oz. GFA</b>									
Blue	Rare	Med Rare	Med	Med Well	Well Done	Chunky chips	Fries		
<b>Rump of Beef 8 Oz. GFA</b>									
Blue	Rare	Med Rare	Med	Med Well	Well Done	Chunky chips	Fries		
<i>For all the griddle menu items below, included in the price is your choice of two items from the sides menu:</i>									
<b>Large Crispy Seabass Fillet with Spring Onion , Tomato and Mango Salsa GF DFA</b>									
Select choice of two sides here for Seabass:									
<b>Swordfish Steak with Parsley Butter Capers GF DFA</b>									
Select choice of two sides here for Swordfish:									
<b>Lemon &amp; Thyme Butterfly Chicken Breast Fillet GF DFA</b>									
Select choice of two sides here for Butterfly Chicken:									
<b>Grilled Marinated Halloumi Cheese V GF</b>									
Select choice of two sides here for Halloumi Cheese:									

<b>Extra Sides</b>	<b>Quantity</b>	<b>Dietary</b>		<b>Quantity</b>	<b>Dietary</b>
Tripple Cooked Chunky Chips V GF VA			Crispy French Fries GF VA		
New Potatoes In butter & Parsley V GF VA			Buttered Market greens V GF VA		
Garlic Button Mushrooms V GF VA			Dressed House Salad V GF VA		
Rocket, shaved Parmesan, Pear & Balsamic Dressing Salad V GF VA					

<b>Sauces</b>	<b>Quantity</b>	<b>Dietary</b>
<b>Creamy Green Peppercorn &amp; Brandy GF</b>		
<b>Creamy Mushroom, White Wine &amp; Confit Garlic GF</b>		
<b>Red Wine Jus GF DF</b>		

<b>Desserts</b>	<b>Quantity</b>			<b>Dietary</b>
<b>Apple, Cinnamon&amp; Roasted Pine Nuts Strudel</b> with Vanilla Ice Cream or Custard V				
<b>Sticky Toffee Pudding</b> with Caramel Ice Cream and Toffee Sauce V				
<b>Mango Parfait</b> with Coconut Sorbet and Raspberries Coulis V GF				
<b>Belgian Dark Chocolate Brownie</b> with Honeycomb Ice Cream V				
<b>Lime &amp; Gin Posset</b> with Shortbread Biscuits V GFA				
<b>Selection of Artisan-Made Cheese V GFA</b> Served with Celery, Apple Slices, Grapes, Chutney & Crackers	<u>3 Cheese</u>	<u>4 Cheese</u>		
<b>Selection of Premium Ice Creams &amp; Sorbets V GF VA</b> Ask your Server for Flavours	<u>1 Scoop</u>	<u>2 Scoops</u>	<u>3 Scoops</u>	