

# THE WHITE HART MAULDEN

## A LA CARTE 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		
<b>Chilli &amp; Confit Garlic Tiger Prawns</b> GF With Steamed Asparagus, Cherry Tomatoes & Parsley		

MAINS	Quantity	Dietary
<b>Seared Gressingham Duck Breast</b> GF DFA With Poached Pear & Red Wine Reduction, Butternut Squash Puree, Tenderstem Broccoli & Sauteed New Potatoes		
<b>Spinach &amp; Ricotta Filo Strudel</b> V With Mediterranean Vegetables, Roasted Red Pepper, Plum Tomato Sauce & Crispy Basil		
<b>Pan Fried Maple Glazed Bedfordshire Pork Tenderloin</b> GF DFA Creamy Savoy Cabbage & Bacon, Spring Onion, Mash & Pink Peppercorn Red Wine Jus		
<b>Pan Fried Sea Bream Fillet</b> GF With Saffron Fondant Potatoes, Wilted Spinach, Baby Prawn & White Wine Cream		
<b>Free Range Chicken Breast Supreme</b> GF DFA Served with Warm Salad of Baby Potatoes, Fresh Asparagus, Rocket, Shallot, Roast Plum Tomato, Capers & Parsley Sauce		
<b>Woburn Estate Venison</b> GF With Caramelized Shallot Puree, Thyme & Cheddar Dauphinoise, Pak Choi, Port Wine & Berry Jus		

GRIDDLE	Quantity	Dietary												
All Steaks are served with Griddled Plum Tomato, Chargrilled Flat Mushroom & a choice of Hand cut Chunky Chips or French Fries														
<b>English Beef Fillet</b> GF 8oz														
<table border="1"> <tr> <td>Blue</td> <td>Rare</td> <td>Med, Rare</td> <td>Med</td> <td>Med, Well</td> <td>Well</td> </tr> <tr> <td></td> <td></td> <td></td> <td></td> <td></td> <td></td> </tr> </table>	Blue	Rare	Med, Rare	Med	Med, Well	Well								
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<b>28 Days Hung English Beef Sirloin</b> GF														
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Sides –		
<b>Grilled Marinated Halloumi Cheese V</b> Included in the price is your choice of two items from the side's menu.		
Sides –		
<b>Large Crispy Skinned Sea Bass Fillet GF</b> With Chef's Tomato & Mango Salsa and Burnt Lemon Wedge Included in the price is your choice of two items from the Sides Menu		
Sides –		

SALADS	Quantity	Dietary
<b>Baby Spinach, Cherry Tomato, Cucumber, Avocado &amp; Mango Salad with a Citrus Dressing, Herb Croutons V VA GFA</b>		
<b>Optional Extras</b>		
<b>Marinated Cajun Chicken &amp; Sour Cream</b>		
<b>Hot Smoked Kiln Scottish Salmon Flakes</b>		
<b>Marinated Tofu VE</b>		
<b>Chilli &amp; Garlic Tiger Prawn Skewers</b>		
<b>Greek Feta Cubes V</b>		

EXTRA SIDES	Quantity	Dietary
<b>Dressed House Salad</b>		
<b>Steamed Green Beans &amp; Toasted Almonds</b>		
<b>Triple-Cooked Chunky Chips with Sea Salt</b>		
<b>Crispy French Fries</b>		
<b>Buttered Market Greens</b>		
<b>Dauphinoise Potatoes with Thyme &amp; Mild Cheddar V GF</b>		

DESSERTS	Quantity		Dietary
<b>Crème Brûlée of The Day V GFA</b> With Shortbread Biscuit			
<b>Belgian Dark Chocolate Brownie V</b> With Honeycomb Ice-Cream			
<b>Glazed Lemon Tart V</b> With Saffron Clotted Cream & Fresh Raspberries			
<b>Mango Parfait V GF</b> 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 V GF</b>			
<b>Selection of three British Artisan Cheeses V</b> Served with Celery, Apple Salad, Grapes, Chutney & Crackers Platter of 3 or Platter of 4	P3	P4	