

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<br>Served with Baked Ciabatta & Butter  |          |         |
| <b>Red Leicester Cheddar, Roast Walnut &amp; Spinach Arancini</b> V<br>Served with Saffron Mayo & Crispy Basil                                    |          |         |
| <b>Venison Terrine</b> GF<br>Wrapped in Parma Ham with Pistachio & Juniper Served with Plum Purée   |          |         |
| <b>Honey Baked Goat's Cheese</b> V, GFA<br>With Beetroot Salad, Air-Dried Cherry Tomato, Roasted Shallots & Garlic Emulsion with Brioche Croutons |          |         |
| <b>Free Range Chicken Breast Strips</b> GF<br>With Stilton & White Wine Cream Served on Baked Field Mushrooms                                     |          |         |
| <b>Dill Cured Gravlax</b> GFA<br>With Whole Grain Mustard, Bacon & Potato Salad, Granary Bread & Dressed Leaves                                   |          |         |

| 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 (GFA) |          |         |
| <b>Loin of Free-Range Pork</b> with Crispy Crackling   |          |         |
| <b>Slow Roasted Leg of British Lamb</b> rubbed with Rosemary and Confit Garlic   |          |         |
| <b>Sirloin of British Beef</b> with a Herb Crust   |          |         |
| <b>Trio of above Meats</b>   |          |         |
| <b>Free Range Chicken</b>  |          |         |
| <b>Nut Roast</b> with Vegetarian Gravy (V) (VA)  |          |         |

| Mains   | Quantity | Dietary |
|---|----------|---------|
| <b>Pie of the Day</b><br>In an individual Pie Dish with a Puff Pastry Top and Triple Cooked Chios                                 |          |         |
| <b>Chef's Vegetarian Platter</b> V, GFA, VA<br>A selection of three Fresh Small Dishes. Please ask your Server for today's dishes |          |         |
| <b>Baked Salmon Supreme</b> (GF)<br>Loch Duart farmed with Crushed New Potatoes, Tenderstem Broccoli & Sauce Vierge               |          |         |
| <b>Crispy Skinned Sea Bass Fillet</b> (GF)<br>With Parmentier Potatoes Tender-stem Broccoli & Caper Parsley & Cream               |          |         |

## THE WHITE HART MAULDEN

|   |  |  |
|---|--|--|
| <b>Grilled Steak Burger</b><br>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 |  |  |
|---|--|--|

| <b>Desserts</b>   | <b>Quantity</b> |              | <b>Dietary</b> |
|---|-----------------|--------------|----------------|
| <b>White Chocolate, Whiskey &amp; Brioche Pudding V</b><br>Served with Custard or Madagascan Vanilla Ice Cream                                  |                 |              |                |
| <b>Baked Cheesecake V, GF</b><br>Served with Raspberry Sorbet   |                 |              |                |
| <b>Winter Eton Mess V, GF</b><br>With Mulled Wine, Mixed Berries, Meringue & Cream  |                 |              |                |
| <b>Belgian Dark Chocolate Brownie V</b><br>With Honeycomb Ice Cream   |                 |              |                |
| <b>Honey Roasted Plum, Apple, Cinnamon &amp; Almond Flaked Crumble V, VA</b><br>With Custard  |                 |              |                |
| <b>Selection of Quality Ice Cream &amp; Sorbets V, GF</b>   |                 |              |                |
| <b>Selection of three British Artisan Cheeses V</b><br>Served with Celery, Apple Salad, Grapes, Chutney & Crackers Platter of 3 or Platter of 4 | <b>P -3</b>     | <b>P - 4</b> |                |
|   |                 |              |                |