

The Old White Hart, Lyddington



NEW YEARS EVE MENU

Canapés

- Tomato Soup, Crème Fraiche, Sesame Straw and Chives
- Seafood Medley: Crab, Lobster and Smoked Salmon, Lime and Dill Dressing
- Vegetable Spring Rolls with Ginger & Spring Onion, Chilli Sauce
- Calves Tongue Terrine, Our own Piccalilli

Hand made bread selection

- Roast Rack of Lamb, Dauphinoise Potatoes, Mangetout and Baby Corn
- Dover Sole with a Fresh Water Tiger Prawn, Creamed Spinach, Lemon Butter Sauce, Mashed Potato
- Mini Partridge and Morrell Pudding, Peas and Broad Beans, Garlic and Thyme Potatoes
- Panko Breaded Pancakes filled with Spinach, Red Peppers and Pine Nuts, Cheddar Sauce, Hand Cut Chips
- Mango and Papaya Champagne Gratin, Langue du Chat Biscuits
- Chocolate Profiteroles filled with Salted Caramel Cream, Honeycomb Crumbs
- Lemon Mousse, Brandy Snap, Limoncello Ice Cream
- White Hart Cheese Board with Celery, Grapes and Home made Oatcakes

Fresh Coffee and Rum Truffles

£60.00 per head

Dress to Impress - Dancing Carriages 1.30am

BOOKING FORM

NAME: _____ CONTACT NO: _____

To ensure that you and your guests are served with the meal of choice, please select from the menu given and enter the number of persons against each dish below.

Starters:	Number Required
Soup (v)	_____
Seafood medley	_____
Spring rolls	_____
Calves tongue	_____

Main Courses:	
Lamb	_____
Dover sole	_____
Partridge pudding	_____
Pancakes (V)	_____

Desserts:	
Mango & Papaya	_____
Profiteroles	_____
Lemon Mousse	_____
Cheese	_____

Full Payment £60.00 (non-refundable) & menu Choices by 11th December

All prices include VAT. Service charge is not included