

NEW YEARS DAY MENU

STARTERS

Tiger Prawns in a Garlic & Herb Butter.....	£6.50
Mushrooms in a Creamy Wine sauce on Toast.....	£6.50
Deep Fried Whitebait with Marie Rose Sauce.....	£6.50
Baked Camembert & Onion Chutney & Black Olive Crackers To share.....	£10.00

MAINS

*Today's Roasts will be served with Yorkshire Pudding, Crisp Roasties
and Seasonal Vegetables You may Choose from...*

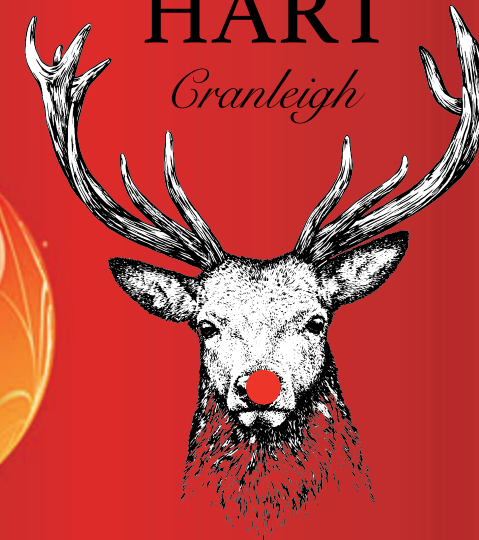
28 Day Hung Surrey Roast Beef / Leg of Lamb / Pork Loin.....	£13.50
Or indulge in the Trio of Meats.....	£17.50
Roasted Red Pepper & Halloumi Burger with Baby Leaf Spinach, Tomato & Red Onion Chutney served with Chunky Chips (V).....	£11.95
Pan Fried Sea Bream served on a bed of Crushed New Potatoes, Finished with Tenderstem Broccoli and Salsa Verde.....	£13.95
Gourmet Burger with Smoked Bacon, Cheddar & Chunky Chips.....	£13.50
Spinach, Butternut Squash & Roast Tomato Lasagne, Topped with a Tomato & Parmesan Salad (V).....	£12.50
Panko Breaded Haddock & Chips with Tartare Sauce & Mushy Peas.....	£13.50

TO FINISH

Sticky Toffee Pudding.....	£6.00
Eton Mess.....	£6.00
Vanilla Crème Brulee.....	£6.00
Chocolate Brownie.....	£6.00
Chocolate Cheesecake.....	£6.00
Cheese Board (Cornish Blue, Cheddar Gorge & Reblochon).....	£7.50

THE WHITE HART

Grangeleigh



THE STABLES RESTAURANT FESTIVE MENUS

Telephone:
01483 277830
or
01483 275566

CHRISTMAS PARTY MENU

Evening: 2 Course £20.95 3 Course £26.95

Lunchtime: 2 Course £18.95 3 Course £23.95

Available from Nov 19th to Jan 15th exc. Christmas Day & New Years Day
Please note a deposit of £10pp will be taken on tables of 5 or more.

STARTERS

Spiced Celeriac & Apple Soup, Parmesan Cheese Straws
Stilton & Mushroom Welsh Rarebit
Salmon Gravlax & Horseradish Crème Fraiche
Chicken Liver Parfit, Chutney & Toasts

MAINS

Traditional Roast Turkey Crown, Chestnut & Cranberry Stuffing,
Pigs in Blankets

Crispy Pork Belly, Crackling & Cider Caramel

Chestnut, Leek & Apricot Nut Roast

*(All served with Duck Fat Roasties, Honey Parsnips,
Chantenay Carrots,
Brussel Tops & Braised Red Cabbage)*

(Vegetarian alternative with vegetarian dish)

Pan Fried Sea Bream, Buttered Clams
Brussel Tops & Bacon Lardons

DESSERTS

Traditional Christmas Pudding
served with Brandy Cream

Caramalised Apple & Maple Tatin
with Vanilla Ice Cream

Mincemeat & Chocolate Strudel with Double Cream

Cheese Board with Grapes & Crackers (£1.50 supplement)

CHRISTMAS DAY MENU

3 Course £79.95 Adult 3 Course £40 Child (under 12)

Please note all Christmas Day bookings must be made with our manager
Danielle in person or 07765 089629. A deposit of £10pp to secure bookings
with the balance due by November 30th

STARTERS

Spiced Celeriac & Apple Soup, Parmesan Cheese Straws
Stilton & Mushroom Welsh Rarebit
Braised Beef Cheek, Crispy Shallots & Carrot Puree
Salmon Gravlax & Horseradish Crème Fraiche
Chicken Liver Parfait, Chutney & Toasts

MAINS

Traditional Roast Turkey Crown, Chestnut & Cranberry Stuffing,
& Pigs in Blankets

Roast Rib Eye of Beef, "Proper Yorkshire Pudding" Rich Red Wine Gravy

Crispy Pork Belly, Crackling & Cider Caramel

Chestnut, Leek & Apricot Nut Roast

*(All served with Duck Fat Roasties, Honey Parsnips, Chantenay Carrots,
Brussel Tops & Braised Red Cabbage)*

Pan Fried Sea Bream, Buttered Clams,
Brussel Tops & Bacon Lardons

Mushroom Wellington, Charred Leeks &
Three Cheese Cauliflower Gratin

DESSERTS

Traditional Christmas Pudding
served with Brandy Cream

Caramalised Apple & Maple Tatin
with Vanilla Ice Cream

Mincemeat & Chocolate Strudel with Double Cream

Cheese Board with Grapes, Crackers & Chutney

FESTIVE DRINKS PACKAGES

2 Bottles of our chosen
House Wines for £30

1 Bottle of our House Champagne &
a Bottle of house Wine for £50

4 White Hart Le Fizz Cocktails
(Vodka/Elderflower/Soda) £20

6 Bottles of Budweiser
or Corona £20