

CHRISTMAS FAYRE BOOKING FORM

LUNCH MENU

3 COURSES £27.95

PARTY PLANNER:..... TEL:.....

EMAIL:

NO IN PARTY:..... DATE OF PARTY:.....

SIGNATURE:..... PREFERRED TIME:.....

ANY SPECIAL REQUIREMENTS:.....

Please Mark the right hand row underneath a child's name with a 'C' for a children's portion.

GUEST NAME

STARTERS

Homemade Creamy Tomato & Basil Soup													
Farm House Pate													
Hot Chicken Wings with Mint Yoghurt Dip													

MAIN COURSES

Roast Glamorgan Turkey													
Slow Roast Topside of Welsh Beef													
Leg of Lamb													
Duo Of Capsicum Peppers													

DESSERTS

Traditional Christmas Pudding													
Homemade Cheesecake													
Homemade Apple Crumble with Hot Custard													
Finest Blended Ground Coffee													

Bookings will be held provisionally until deposit received. Pre-order required for all festive bookings including Christmas Menu. A non refundable £10.00 deposit per person for Christmas menu is required when booking. If booking is cancelled we can give you a voucher to spend at the White Hart. All items are subject to availability. Approximate weights shown are prior to cooking. Some products may contain nuts or nut oils. Fish and poultry dishes may contain bones. Please ask a member of staff for details. Customers that have an intolerance should notify a member of staff upon ordering. If you require additional information on allergens please ask a member of the team. All dishes subject to availability.

CHRISTMAS FAYRE BOOKING FORM

EVENING MENU

2 COURSES £25.95

3 COURSES £34.95

PARTY PLANNER:..... TEL:.....

EMAIL:

NO IN PARTY:..... DATE OF PARTY:.....

SIGNATURE:..... PREFERRED TIME:.....

ANY SPECIAL REQUIREMENTS:.....

Please Mark the right hand row underneath a child's name with a 'C' for a children's portion.

GUEST NAME

STARTERS

Homemade Creamy Chicken Soup													
Homemade Meatballs													
Farm House Pâté													
Camembert													
Sole Goujons													

MAIN COURSES

Roast Glamorgan Turkey													
Slow Roast Topside of Welsh Beef													
Fillet of Grilled Salmon													
Roasted Gressingham Duck													
Slow Cooked Leg of Welsh Lamb													
Mushroom Risotto													

DESSERTS

Traditional Christmas Pudding													
Homemade Cheesecake													
Homemade Apple Crumble with Hot Custard													
Finest Blended Ground Coffee													

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WHITE HART CHRISTMAS MENU

29TH NOVEMBER - 22ND DECEMBER 2024

LUNCH 12:00 - 15:00 EVENING 18:00 - 21:00

The White Hart Old Usk Road. Nr. Usk, Monmouthshire NP15 1NP
Tel: 01633 450258

For bookings see our website or email:
www.thewhitehartllangybi.co.uk
info@thewhitehartllangybi.co.uk



WHITE HART CHRISTMAS MENU

EVENING MENU

2 COURSES £25.95

3 COURSES £34.95

STARTERS

Homemade Creamy Chicken Soup
Served with a Warm Bread Roll & Salted Welsh Butter

Homemade Traditional Meatball
Served in a Spicy Tomato Sauce and Olive Oil Crostini

Farm House Pâté Served with Melba Toast & Welsh Butter

Camembert Served with Cranberry Sauce

Sole Goujons Served with Tartare Sauce

MAIN COURSES

All served with Seasonal Vegetables & Yorkshire Pudding.

Roast Glamorgan Turkey with Traditional Trimmings,
Pigs in Blankets & Rich Gravy

Slow Roast Topside of Welsh Beef
& Crispy Roast Potatoes

Fillet of Grilled Salmon on a Bed of Crispy Vegetable
Noodles Stir Fry with Sweet Chilli Sauce

Roasted Gressingham Duck
Served with A l'orange Sauce, Red Wine, Gravy
& Roast Potatoes

Slow Cooked Leg of Welsh Lamb with
Roast Potatoes and Minted Gravy

Mushroom Risotto, a Harmony of Plumb Arborio Rice, White
Wine and Cream Topped up with Grated Parmesan Cheese *V*

DESSERTS

Traditional Christmas Pudding Served with Brandy & Rum Sauce

Homemade Cheesecake

Homemade Apple Crumble with Hot Custard

Finest Blended Ground Coffee or Tea & Homemade Mince Pies

All Desserts are served with Fresh Cream or Ice Cream

*More Options on our Dessert board.
Vegan & Gluten Free Options Available*

LUNCH MENU

3 COURSES £27.95

STARTERS

Homemade Creamy Tomato & Basil Soup
Served with a Warm Bread Roll & Salted Welsh Butter

Farm House Pâté Served with Melba Toast & Welsh Butter

Hot Chicken Wings with Mint Yoghurt Dip

MAIN COURSES

All served with Seasonal Vegetables & Yorkshire Pudding.

Roast Glamorgan Turkey with Traditional Trimmings,
Pigs in Blankets & Rich Gravy

Slow Roast Topside of Welsh Beef
Served with & Crispy Roast Potatoes

Slow Cooked Leg of Welsh Lamb with
Roast Potatoes and Minted Gravy (£2 Supplement)

A Duo of Capsicum Peppers Stuffed with Brown Rice, Cashew
Nuts & Sultanas Draped with a Thick Tomato Passatta *V*

Vegan & Gluten Free Options Available

DESSERTS

Traditional Christmas Pudding Served with Brandy & Rum Sauce

Homemade Cheesecake

Homemade Apple Crumble with Hot Custard

Finest Blended Ground Coffee or Tea & Homemade Mince Pies

All Desserts are served with Fresh Cream or Ice Cream