

# CHRISTMAS

*Free Glass of Prosecco When you Book by 10th November 2017\**

## TIPPLES

MULLED WINE  
5.00

MULLED ASPALL CYDER  
5.50

HOT BUTTERED RUM  
6.00

## TO START

**THICK CUT SMOKED SALMON**  
Wye Valley smoked salmon, sour cream, caper berries, cornichons, red onion, mixed leaf and locally baked artisan bread

**FRESH FIGS & GOATS CHEESE (V)**  
Wiltshire Rosary goat's cheese, fresh figs, walnuts, mixed leaf, balsamic glaze and artisan bread

**HOMEMADE ROAST BUTTERNUT SQUASH SOUP (V)**  
with freshly baked baguette

**SMOKED BARBARY DUCK BREAST**  
Red cress and rocket, plum chutney, toasted hazelnuts and sourdough

## MAINS

**LOCALLY REARED CHRISTMAS TURKEY**  
A paupiette of turkey breast; wrapped in bacon with a sage, onion and sausage stuffing, with roast potatoes, chipolata, roast baton carrots and parsnips, Brussels sprouts, homemade gravy and cranberry sauce

**NEW ENGLAND CRAB CAKES**  
Homemade from fresh Lymington crab, with cocktail sauce, fresh avocado, iceberg lettuce salad, lemon wedge and Old Bay-seasoned shoestring fries.

**8OZ UK REARED SIRLOIN STEAK**  
With roasted, cherry vine tomatoes, grilled flat mushroom, house peppercorn sauce and shoestring fries (2.50 supplement)

**RED LENTIL AND CASHEW NUT ROAST (V)**  
Roast potatoes, roast baton carrots and parsnips, Brussels sprouts, sage and onion stuffing, vegetarian gravy and cranberry sauce.

## DESSERT

**APPLE CRUMBLE**  
Homemade with cinamon and served with New Forest vanilla bean ice cream

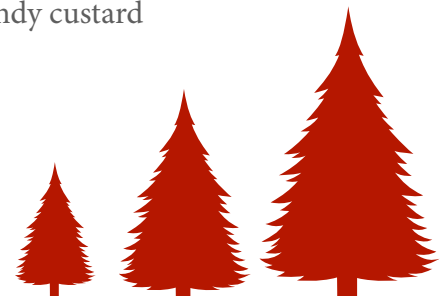
**HOMEMADE VANILLA CHEESECAKE**  
Deconstructed vanilla cheesecake with lemon shortbread & raspberry coulis

**TRIO OF LOCAL SORBETS**  
With fresh fruit salad

**STICKY TOFFEE CHRISTMAS PUDDING**  
Homemade with brandy custard

## 3 COURSE SET MENU £25

\*Free glass of prosecco per diner (or bottle between 6) when booking is made with deposit prior to 8pm on 10th November for a Monday to Thursday booking. Offer subject to availability. Please see Booking Terms and Conditions.



# CHRISTMAS

## Booking Terms & Conditions

### TIMINGS

- We can only hold late tables for 15 minutes after the booked time and unless otherwise informed your eating time will be presumed to be 15 minutes after your booking / arrival time.
- So as not to delay other diners we are unable to wait for the whole party to arrive if some are running late.
- We allow for two hour sittings and your party are welcome in the bar area before and after your meal.

### DEPOSIT

- We ask for a £10 per person deposit at the time of booking. This can be paid in cash or by debit / credit card over the phone or in person.
- Deposit is deducted from the total cost of your bill.
- Deposit is fully refundable should a cancellation be made 48hrs prior to your booking time.
- We are unable to provisionally hold tables without a deposit.

### PRE-ORDER

- Please Pre-order your meal using the pre-order form. This is available online at the end of this document, via email or you can pick up a hard copy from the restaurant.
- You can drop in the pre-order to the restaurant or email it to [info@jamesandwhite.com](mailto:info@jamesandwhite.com)
- Please submit your pre-order a week prior to your booking. Many of our suppliers are specialist independents and so the more notice of an order the better.
- Please note without a pre-order we will be unable to host your party.

### ALLERGIES

- Please include details of any allergies on the pre-order form.
- Please speak to us if you require a different meal to those offered on the set menu.

### SERVICE

- A discretionary 10% service charge is applied to tables of 6 or more.
- All tips go direct to the staff.

### OFFER

- Free glass of prosecco per person when booking is made with deposit prior to 8pm on 10th November 2017 for a Monday to Thursday booking.
- Offer subject to availability, standard licensing laws apply.

