



Free Glass of Prosecco

WHEN YOU BOOK BY 10TH
NOVEMBER 2018

Ts & Cs Apply

JAMES AND WHITE
BAR AND KITCHEN

WWW.JAMESANDWHITE.COM

17 Church Street - Christchurch - Dorset

- BH23 1BW

01202 485 485

info@jamesandwhite.com

BOOKING TERMS AND 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 www.jamesandwhite.com 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
- 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.

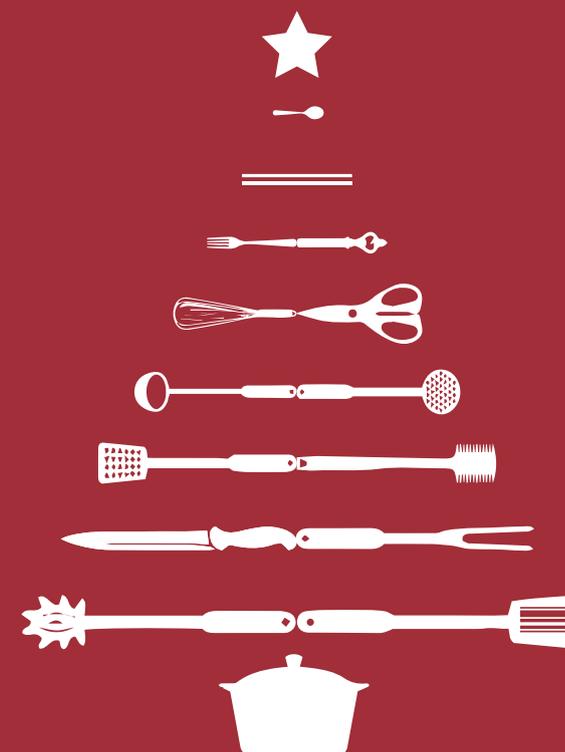
OFFER

- Free glass of prosecco per person when booking is made with deposit prior to 8pm on 10th November 2018 for a Monday to Thursday booking.
- Offer subject to availability, standard licensing laws apply.

KEYCLUB

- Points cannot be accrued on Christmas Menus

JAMES AND WHITE
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CHRISTMAS

2018

TIPPLES

MULLED WINE

5.50

MULLED ASPALL CYDER

5.50

HOT BUTTERED RUM

6.00

STARTERS

THICK CUT SMOKED SALMON

Lemon and dill oil, fresh baked sourdough, charred lemon and caper berries.

HOMEMADE BUTTERNUT SQUASH

SOUP (v)

with freshly baked baguette

WHIPPED ROSARY GOATS CHEESE (v)

Candied walnuts, honey drizzle, herb croutons and dressed beetroot and spring onion baby gem spears.

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

8oz UK REARED SIRLOIN STEAK

With roasted, cherry vine tomatoes, grilled flat mushroom, house peppercorn sauce and shoestring fries (2.50 supplement)

NEW ENGLAND CRAB CAKES

Homemade from fresh local crab, with cocktail sauce, fresh avocado, iceberg lettuce salad, lemon wedge and Old Bay-seasoned shoestring fries.

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.



DESSERTS

HOMEMADE VANILLA CHEESECAKE

Deconstructed vanilla cheesecake with lemon shortbread & raspberry coulis

STICKY TOFFEE CHRISTMAS PUDDING

Homemade with brandy custard

APPLE CRUMBLE

Homemade with cinamon and served with New Forest vanilla bean ice cream

TRIO OF LOCAL SORBETS

With fresh fruit salad



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