BOOKING FORM

Our Festive Party Menu requires a £10.00 per person deposit at the time of booking, All deposits are non-transferable and non-refundable under Company Policy All Festive diners must pre-order their food 14 days prior to their booking date. Pre-order forms are available to download via our website – www.whitmorearms.co.uk

Contact Name:

Postcode:
Email:
Time of party:
Deposit paid total: £

Special requirements:

NAME	Tomato Soup	Breaded Brie	Pea & Mint Arancini	Prawn Cocktail	Garlic & Stilton Mushrooms	Brussels Pate	Roast Turkey Breast	Roast Angus Beef	Pan Fried Seabass	Beef & Merlot Pie	Chicken Breast	Wild Mushroom Linguini	Christmas Pudding	Crème Brulee	Lemon Tart	Double Chocolate Brownie	Sticky Toffee Pudding	Vanilla Cheesecake	
Example	1						1						1						
TOTALS																			
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Our Festive Christmas Party Bookings will be held from Friday 29th November – Tuesday 24th December.

2 courses **£28.00** or 3 courses **£34.00**

Children £8.00

CHRISTMAS DAY Restaurant 12-5pm - Bar Open 12-2pm

BOXING DAY

Restaurant 12-5pm - Bar Open 12-2pm 3 Courses: Tea, Coffee & Chocolates Adult £80 / Child £40

NEW YEARS EVE

Serving Food 12 - 5pm - Bar Open till 9pm Traditional Sunday Roasts & Chefs Specials

NEW YEARS DAY

Serving Food 12 - 5pm - Bar Open till 9pm Festive Menu & Chefs Christmas Specials

The Whitmore Arms Rectory Road, Orsett, Essex RM16 3LB 01375 891259 www.whitmorearms.co.uk

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STARTER

Roasted Vine Tomato Soup with Basil Leaves, Crusty Bread. Breaded Brie with Cranberry Sauce. Pea & Mint Arancini, Arrabaita Sauce, Sprinkled with Parmesan. Prawn Cocktail, Marie Rose Sauce, Brown Bread & Butter. Garlic & Stilton Creamy Mushrooms, Crusty Bread. Brussels Pate, Caramelized Onion Marmalade, Crusty bread.

MAIN

Hand Carved Roast Turkey Breast, Roast Potatoes, Honey Glazed Parsnips, Pigs in Blankets, Yorkshire Pudding, Seasonal Vegetables, Sage & Onion Stuffing, Gravy.

Aberdeen Angus Topside of Beef, Roast Potatoes, Honey Glazed Parsnips, Pigs in Blankets, Yorkshire pudding, Seasonal Vegetables, Sage & Onion Stuffing.

Pan Fried Seabass, Crushed New Potatoes in a Prawn Bisque Sauce.

Beef & Merlot Pie, Creamy Mash, Seasonal Vegetables, Gravy.

Chicken Breast Baked in a Creamy Mustard & Tarragon Sauce, Mashed Potatoes & Peas.

Wild Mushroom, Spinach Linguini, Dressed with Truffle Oil, Garlic Bread.

SIDE S

Cauliflower Cheese £5 Roasties £3 Pigs in Blankets £4

DESSERT

Christmas Pudding, Custard / Cream. Crème Brulee, Homemade Shortbread. Lemon Tart, Mixed Berry Coulis. Double Chocolate Brownie, Vanilla Ice cream. Sticky Toffee Pudding & Custard. Vanilla Cheesecake. The Whitmore Arms is situated in the picturesque village of Orsett. The building itself is 300 years old and was once owned by the Whitmore family. In the 18th century it formed part of their extensive estate which also included Orsett Hall.

We would like to wish all our Customers a very Merry Christmas, and have a Happy New Year, from all of Our Team at the Whitmore Arms in Orsett. We thank you for your custom and we look forward to welcoming you again soon.