

BOOKING FORM

Company: _____

Organisers full name: _____

Address: _____

Postcode: _____

Telephone Number: _____

Email: _____

Date of function: _____

Time of arrival: _____ Time of food: _____

Special requirements: _____

Total Deposit: £ _____ Balance: £ _____

Please enclose a £5 per person deposit with this form.

You can pay for your party in full when placing your booking or at least 7 days ahead of your booking.

TOTAL NUMBER IN YOUR PARTY

(PLEASE INDICATE NEXT TO EACH DISH THE NUMBER REQUIRED)

CHRISTMAS MENU		NEW YEARS EVE	
TO START		TO START	
SEAFOOD SALAD		KING PRAWN COCKTAIL	
DUCK PARFAIT		PATE OF THE DAY	
CREAM CHEESE & PEPPER BASKETS		SOUP OF THE DAY	
SOUP OF THE DAY		HONEY & MUSTARD SAUSAGE	
MAIN COURSE		MAIN COURSE	
TOAST TURKEY		FILLET STEAK	
BEEF & RED WINE CASSEROLE		PORK CHOP	
MUSHROOM WELLINGTON		HAKE	
NUT ROAST		TOMATO, GOATS CHEESE & BASIL TART	
GOURMET BURGER			
SEABASS			
TO FINISH		TO FINISH	
CHEESECAKE		CHEESECAKE	
STICKY TOFFEE PUDDING		CHEESEBOARD	
BREAD & BUTTER PUDDING		STRAWBERRY WHITE CHOCOLATE TORTE	
CHRISTMAS PUDDING			
CHEESEBOARD (+ £3.50)			
NO. OF PEOPLE HAVING BOTTOMLESS			

If you have any allergies/dietary requirements please make us aware when booking.



FESTIVE MENU

2 Hockliffe Street, Leighton Buzzard, Beds, LU7 1HJ

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www.theoliverandhare.co.uk

TheOliverAndHare

THANK YOU FOR BRINGING YOUR CHRISTMAS PARTY TO THE OLIVER & HARE

CHRISTMAS MENU

2 COURSE £19.95 • 3 COURSES £24.95

UPGRADE TO BOTTOMLESS
GIN OR PROSECCO FOR AN EXTRA £18.45**

TO START

MINI SEAFOOD SALAD ■
served with granary bread

DUCK PARFAIT WITH ORANGE & COINTREAU ■

CREAM CHEESE & PEPPER BASKETS V

SOUP OF THE DAY ■ V
served with fresh bread

MAIN COURSE

ROAST TURKEY WITH ALL THE TRIMMINGS

BEEF & RED WINE CASSEROLE G
served with mashed potato & seasonal veg

MUSHROOM, CRANBERRY & BRIE WELLINGTON V
served with herby diced potatoes and salad

HOMEMADE NUT ROAST V
served with all the trimmings

8OZ GOURMET BURGER
TOPPED WITH BACON & STILTON
served with chips & Salad

SEABASS IN A LEMON GARLIC & HERB SAUCE G
served with crushed new potatoes and seasonal veg

TO FINISH

BAILEYS & TOFFEE CHEESECAKE

STICKY TOFFEE PUDDING

CHOCOLATE FUDGE CAKE G

CHRISTMAS PUDDING

CHEESEBOARD (+£3.50) ■

NEW YEARS EVE MENU

2 COURSE £24.95 • 3 COURSES £29.95

INCLUDES A GLASS OF CHAMPAGNE
ONE SITTING 7PM**

TO START

KING PRAWN COCKTAIL ■

CHEFS PATE OF THE DAY

SOUP OF THE DAY ■ V

HONEY & MUSTARD SAUSAGE

MAIN COURSE

FILLET STEAK G
*served with cherry vine tomatoes, field mushroom peas and
gourmet chips*

PORK CHOP IN A HONEY
& WHOLEGRAIN MUSTARD SAUCE
served with mashed potato & seasonal veg

HAKE G
served on a bed of chorizo & smoked beans

TOMATO GOATS CHEESE AND BASIL TART V
served with gourmet chips and salad

TO FINISH

INDIVIDUAL SALTED CARAMEL CHEESECAKE

CHEESEBOARD ■

STRAWBERRY WHITE CHOCOLATE
AND CANDY CANE TORTE

CHOCOLATE FUDGE CAKE G

** PLEASE NOTE WE WILL BE CLOSING AT 10PM

Allergies/Dietary Requirements?

If you have any allergies/dietary requirements we are able
to cater for you. Please make us aware when booking.

V Vegetarian

G Gluten Free ■ Gluten Free Option Available

** BOTTOMLESS IS 2 HOURS, FROM THE TIME YOU BEGIN YOU
WILL HAVE 2 HOURS OF BOTTOMLESS GIN OR PROSECCO.

LAST AVAILABLE TABLE FOR BOTTOMLESS IS 7.30PM