# Mildmay Order Form 20 May – 13 July

Host Name

Company Name

Address

Postcode

Daytime tel

Email address

Please reserve a table
for persons on / (date/month) 2010

☐ If you are eating alone and would like to be seated with other single diners, please tick this box.

☐ I would prefer to dine outside, weather permitting.

PAYMENT METHOD I enclose a cheque for £ _____

Please charge my credit card (Visa / MasterCard / Switch / Maestro card)

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☐☐☐ *Switch / Maestro only*

Start date ☐☐ ☐☐ Issue no ☐☐ *Switch / Maestro only*

Expiry Date ☐☐ ☐☐ Security code ☐☐☐ *Last 3 digits printed on signature strip on reverse of card*

☐ I wish to pay on the night ☐ I wish to pay in advance

☐ I require an easy-access table

STARTERS

☐ Anchovy & tomato galette with caper vinaigrette
☐ Cream of cauliflower soup with macadamia nuts and black olive oil (V)
☐ Chicken boudain blanc, sweet potato purée
☐ Asparagus vinaigrette with eggs mimosa

MAIN COURSES

☐ Rack of lamb, champ potatoes with tarragon-buttered leeks
☐ Sirloin steak and chips, watercress salad and plum tomatoes
☐ Fillet of Scottish salmon with Vermouth sauce
☐ Flat mushroom, onion marmalade, zucchini and truffle cream (V)

PUDDINGS or CHEESE

☐ Delicate strawberry mousse with slow-roasted strawberries and pepper tuille
☐ Trio of blueberry jelly, vanilla cream and granny smith granita
☐ Tiramisu and coffee sorbet
☐ Summer berries and cream (V)
☐ Grilled chèvre with herb-buttered toast (V)

Coffee and chocolates

**£48.00 per head for three courses and coffee** *Prices include VAT at 17.5%*

DRINKS ORDERS

MINERAL WATERS

Sparkling ☐ large ☐ small Peartree Well ☐ sparkling
Still ☐ large ☐ small Peartree Well ☐ still

APERITIFS *(served at your table in the restaurant)*

WINES *required from the wine list*

Bin No. ☐ ☐ No. of bottles ☐ No. of Carafes
Bin No. ☐ ☐ No. of bottles ☐ No. of Carafes
Bin No. ☐ ☐ No. of bottles ☐ No. of Carafes

DESSERT WINE Bin No. ☐ ☐ No. of glasses ☐ No. of bottles