



# ENGLISH HERITAGE OSBORNE

CLASSIC CAR CONTACTS –

## BOOKING FORM EXCLUSIVE FESTIVE DINING IN THE DURBAR ROOM Saturday 15<sup>th</sup> December 2018

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Corporate Booking, Company name: \_\_\_\_\_

Your Name: \_\_\_\_\_

Address: \_\_\_\_\_

Tel No: \_\_\_\_\_ Mobile No: \_\_\_\_\_

Email: \_\_\_\_\_

Number of guests: \_\_\_\_\_ Name(s) of dinner guest(s): \_\_\_\_\_

Please debit my Mastercard / Visa for: \_\_\_\_\_

Card number: X X X X / X X X X / X X X X / X X X X

Expiry Date: XX / XX Security Number: X X X

Cardholder's name and address (if different from above):

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

**BOOKING COSTS:** Each Guest - £166.00 (inc vat). *Please fill in the form and email to:-*

[Osbornehospitality@english-heritage.org.uk](mailto:Osbornehospitality@english-heritage.org.uk)

*Available:* - Four Tables of (10) One Banquet Table of (24). Tables can be booked for Corporate or individual guests. If booking individual bookings, you will be seated with other guests.

*Cancellations* - must be made in writing to: The Hospitality Events Team, Osborne, York Avenue, East Cowes, Isle of Wight, PO32 6JX or email [Osbornehospitality@english-heritage.org.uk](mailto:Osbornehospitality@english-heritage.org.uk) No refunds will be given for cancellations made after 30<sup>TH</sup> November. [Osbornehospitality@english-heritage.org.uk](mailto:Osbornehospitality@english-heritage.org.uk)



## MENU SELECTION:

### ~ On Arrival ~

Prosecco or Elderflower and Cucumber Cooler

### ~ Canapés ~

Prawn Cocktail Spoons with brown bread and butter  
 Gallybagger Shortbread topped with Road Fig and Peashoots  
 Leek and Potato Rosti topped with Cream Cheese and Crispy Chives

**Please choose one from starter, main and dessert. If you have any dietary requirements, please indicate:**

### ~ Starters ~

Sautéed Chestnut Mushrooms in a Garlic and Tarragon Cream Sauce on Toasted Brioche  
 Kilner Jar of Smoked Salmon, Horseradish and Dill Pate with Melba Toast  
 Ham Hock Terrine with Pickled Vegetable and Mustard Chutney  
 Baskets of Freshly Baked Bread & Butter

### ~ Mains ~

Charred Cauliflower Steak topped with Spinach, Courgette and Gallybagger Crunch, crushed New Potatoes  
 Pot-Roasted Rump of Beef with Caramelised Red Onions and Tarragon, Dauphinoise Potatoes  
 Roast Crown of Turkey & Ballotine of Leg with Chestnut Stuffing, Cranberry sauce and Roast Gravy  
 Goose Fat Roasties

Served with a Selection of Seasonal Vegetables

### ~ Desserts ~

White Chocolate and Caramelised Fig Cheesecake  
 Pan-fried Christmas Pudding with Stem Ginger Ice-cream  
 Brie, Stilton & Mature Cheddar with Celery, Chutney & Crackers

COMPANY NAME / INDIVIDUAL NAME:				
GUEST NAME:	STARTER:	MAIN:	DESSERT:	SPECIAL DIETARY REQUIREMENTS: