

## Important Notes to read

1. **ASAP** – Please ring us to check availability and provisionally hold a date and time.
2. **Then** - choose **one (only)** of our menus to suit your party and collect your deposits.
3. **Within 10 days** of reservation – Please confirm your booking and chosen menu with a **NON-REFUNDABLE DEPOSIT OF £5** per person booked. We will then give you a receipt along with your menu choice sheet (electronic or printed copy).
4. **During the following weeks** – Circulate Menu **A or B (ONE ONLY)** amongst your guests for their individual choices. Please discuss any dietary requirements with us.
5. **3 weeks before party** – Collect the individual choices for all your party and complete the menu choice sheet.
6. **2 weeks before party** – Please provide us with your completed menu choice sheet (we recommend you keep a copy also) either hard copy or electronically by email as well as your choice of wines if required.
7. **2 days before party** – Confirm final numbers for which you will be **CHARGED THE FULL MENU PRICE.**
8. **Day of party** – Relax and enjoy the meal!
9. **End of party** – Please settle the bill by cash, cheque (payable to M & M Macken) or card. We do not have an invoice facility.

These menus are for pre-booked parties from the 1st to the 24th Dec as well as 26<sup>th</sup> to 30<sup>th</sup> Dec.

### \* \* **DISCO PARTY NIGHTS** \* \*

On certain evenings (see below) Imari Entertainment will be providing a fantastic disco from 9pm to 11pm for those who like to dance the night away! Tables can be booked close to the disco or at the far end of the pub if you prefer a quiet environment while you dine.

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## MENU PRICES

### \* \* \* **DISCO PARTY NIGHTS** \* \* \*

**Fri 3<sup>rd</sup>, Sat 4<sup>th</sup>, Tue 7<sup>th</sup>, Thurs 9<sup>th</sup> Dec**

Menu A - £27 per person

Menu B - £30 per person

*For evening bookings*

### **ALL OTHER TIMES**

Menu A - £23 per person

Menu B - £28 per person

\* \*

These menus are **NOT** available on Saturday 25<sup>th</sup> December. Please ask for the special Christmas Day Menu

# Christmas 2010



## HIT or MISS

Voted **Best Food Pub 09/10**

Tel: 01494 713109

Fax: 01494 718010

E-mail: [hit@ourpubs.co.uk](mailto:hit@ourpubs.co.uk)

**Penn Street Village,  
Near Amersham, HP7 0PX**

Internet: [www.ourpubs.co.uk](http://www.ourpubs.co.uk)

Please choose **ONLY 1 MENU** for your group – both menus **CANNOT** be used in a single booking

## CHRISTMAS MENU A

Butternut Squash, Apple and Cumin Soup  
*with Fresh Bread*

Smoked Mackerel  
*with Beetroot, Potato and Celeriac Salad*

Vegetable, Nut, Spinach and Cranberry Pâté

\* \* \* \* \*

Roast Turkey Breast with a Spinach and  
Cranberry Stuffing *served with a Madeira  
Jus*

Roast Pork *with Creamy Apple & Honey Sauce*

Baked Hake Fillet  
*with Prawn, Mussels and Tarragon Sauce*

Artichoke, Asparagus, Sunblush Tomato  
and Gorgonzola Tart

**Each main course served with  
Seasonal and Roast Vegetables**

\* \* \* \* \*

Traditional Home-made Christmas Pudding  
*Served with our own Brandy Sauce*

White and Dark Chocolate Mousse

Rhubarb Crème Brulée

Mövenpick Fruit Sorbet

\* \* \* \* \*

Tea or Coffee

## CHRISTMAS MENU B

Celery and Stilton Soup *with a Fresh Bread Roll*

Duck and Quail Terrine *served with Apple,  
Apricot and Rhubarb Chutney*

Smoked Salmon Rose on a Croûte  
*with Rocket and Cherry Tomato Salad  
and a Raspberry & Wholegrain Mustard Dressing*

Roast Figs stuffed with Goat's Cheese and Pink  
Peppercorns on Toasted Brioche with Balsamic

\* \* \* \* \*

Spinach & Cranberry Stuffed Roast Turkey Breast  
and Honey Baked Ham  
*served with a light Madeira Jus*

Roast Saddle of Venison with Roast Chestnuts  
*Served with a Rosemary and Port Jus*

Baked Duo of Halibut and Salmon Fillets  
*With Sunblush Tomato and Spinach Sauce*

Goat's Cheese, Pepper and Olive Wellington  
*With a Basil and Red Onion Sauce*  
**Each main course served with  
Seasonal and Roast Vegetables**

\* \* \* \* \*

Traditional Home-made Christmas Pudding  
*Served with Mövenpick Cognac Ice-Cream*

Chocolate Fondant

Strawberry and Vanilla Mousse

Lemon & Lime Cheesecake with Berry Compote

Selection of Cheese and Biscuits

\* \* \* \* \*

Tea or Coffee with Home-made Mince Pies

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## White Wines

**Chenin Blanc, Paarl Hts £12.50**  
*South Africa, fresh aromatic dry*

**Piesporter, Michelsburg £12.95**  
*Germany, medium fruity mosel*

**Chardonnay, De Neuville £13.95**  
*France, soft, rich and creamy, light acidity*

**Pinot Grigio, Canaletto £15.50**  
*Italy, dry and delicate*

**Sauvignon Blanc, Brancott Marlboro £16.95**  
*New Zealand, classic fruity*

**Chablis, T Hamelin £18.50**  
*France, excellent family estate*

**Pouilly Fumé, Les Cris, £20.95**  
*France, characterful sauvignon*

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## Red Wines

**Cabernet Merlot, Yvon Mau £12.50**  
*France, soft damson style*

**Shiraz, Jarrah £13.95**  
*Australia, full flavoured soft easy drinking*

**Cabernet Sauvignon, Concha y Toro £14.95**  
*Chile, full fruit medium*

**Malbec, Nieto Reserva £15.50**  
*Argentina, deep colours, rich fruit*

**Campo Viejo Reserva £18.50**  
*Spain, full ripe mature fruity*

**Fleurie, Héritiers Loron £19.95**  
*France, full-bodied beaujolais*

**Chateauneuf du Pape, Monpertuis £23.95**  
*France, hearty and carefully aged*