



THE  
**WHITE HOUSE HOTEL**  
MUXTON

**Christmas  
Menu  
2023**

*Oscars Restaurant*

White House Hotel - Wellington Road - Muxton  
Telford - TF2 8NG

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We thank you in advance for choosing Oscars Restaurant as the venue for your Christmas party. Our team of dedicated chefs pride themselves on producing traditional home made dishes, using locally sourced ingredients. We hope that you will enjoy our relaxed atmosphere and excellent food to make your Christmas party a special occasion.

We are able to accommodate parties of up to 65 at lunchtime and up to 35 during the evening. Tables can be booked between 12:00 and 1:30pm for lunch and between 7:00pm and 8:30pm for dinner.

To reserve your table a provisional booking will be held for 14 days prior to receiving the deposit. Late bookings will only be accepted with a deposit. All deposits are NON REFUNDABLE.

A £5.00 per person deposit is required for Christmas Fayre meals. A £10.00 per person deposit is required for Christmas Day and Boxing Day.

The balance of payment should be made prior to November 30th 2023. Final numbers are required 7 days before arrival. We reserve the right to charge fully for any reduction to that number in your party on the day.

### **Christmas Fayre Lunch:**

2 Courses £20.75 Monday - Saturday

3 Courses £22.75 Monday - Saturday

### **Christmas Fayre Dinner:**

£24.95 Sunday - Friday

£27.50 Saturday Evenings

### **Christmas Eve Sunday Lunch**

£25.95

### **Christmas Day**

£79.50 Adults

£47.95 Children under 12

### **Boxing Day**

£36.95 Adults

£23.95 Children under 12

### **New Years Eve Sunday Lunch**

£25.95

Vegetarian, Gluten free and other dietary requirements can be catered for. Please note some dishes may contain nuts or may have been prepared in an area where nuts have been present. Please ask for advice.





# Christmas Fayre

## TO START

### **Homemade Tomato and Basil Soup (v)**

Served with warm petit pain and butter

### **Chicken Liver Pâté**

Smooth Pâté served with homemade red onion chutney and toasted ciabatta

### **Chilled Fruit Salad (v)**

Fresh melon, grapefruit and pear served with an elderflower syrup

### **Prawn Cocktail**

Atlantic prawns on a bed of iceberg lettuce drizzled with thousand island dressing

### **Garlic Mushroom Bruschetta (v)**

Sautéed button mushrooms in a creamy garlic sauce on a griddled ciabatta,

## FOR MAINS

### **Traditional Roast Breast Of Turkey**

Homemade sausage meat stuffing, streaky bacon wrapped chipolata and roast gravy

### **Roast Belly Pork**

Homemade sausage meat stuffing, Bramley apple sauce and roast gravy

### **Homemade Steak and Ale Pie**

Topped with puff pastry  
Served with a rich roast gravy

### **Grilled Fillet of Salmon**

Baked fillet of salmon topped with a creamy Hollandaise sauce

### **Nut Roast (v)**

Mixed nuts and herbs combined with breadcrumbs  
Served with a tomato and basil concasse

**Main Courses are served with Roast Potatoes,  
Roast Parsnips, Buttered Carrots and Brussels  
Sprouts**

## FOR DESSERT

Steamed Christmas Pudding with Brandy Sauce

Homemade After Eight Cheesecake

Lemon Meringue Tart with Fresh Cream

Chocolate Fudge Cake and Fresh Cream

Homemade Apple and Mulled Berry Crumble with Custard  
English and Continental Cheeses and Biscuits (£2.95 extra)

Coffee and Mince Pie £3.50







# Christmas Eve Sunday Lunch

## TO START

**Homemade Tomato & Basil Soup** (v)  
Crusty bread & butter

**Mushroom Romaine**  
Creamy button mushrooms, bacon & garlic,  
topped with melted cheddar cheese

**Chilled Duo of Melon** (v)  
Freshly chilled melon  
served with Greek style yoghurt & honey

**Spicy Chicken Wings**  
Hot and spicy wings,  
with cooling blue cheese dip

**Brussels Pâté**  
A smooth chicken liver pâté  
served with onion chutney & toasted bloomer

**Prawn, Cray Fish and Avocado Cocktail**  
On a bed of lettuce with Marie Rose Sauce

## FOR DESSERT

**Choice of Dessert from the menu**  
or

**English & Continental Cheese & Biscuits**  
(£2.50 extra)

## FOR MAINS

**Roast Sirloin of Beef**  
Served with Yorkshire pudding  
& roast gravy

**Traditional Roast Breast Of Turkey**  
Seasonal trimmings & roast gravy

**Roast Belly Pork**  
Bramley apple sauce & roast gravy

**Lamb Henry**  
Braised lamb in a light jus  
Served on a bed of bubble & squeak

**Creole Salmon Fillet**  
Grilled Scottish salmon with Cajun spiced rub  
served on a spicy mixed bean casserole, with rice

**Deep Fried Scampi**  
Scampi tails deep fried with breadcrumbs served  
with chips, garden peas and tartar sauce

**Homemade Steak & Guinness Pie**  
Topped with puff pastry  
served with a rich roast gravy

Coffee & Mince Pies £3.50





# Christmas Day

## TO START

**Homemade Tomato & Basil Soup** (v)  
Crusty bread & butter

**Homemade French Onion Soup** (v)  
Crusty bread & butter

**Chicken Liver Parfait**  
A rich pâté with onion chutney  
with toasted ciabatta

**Christmas Melon** (v)  
Chilled melon with poached pear  
and a citrus sorbet

**Salmon Niçoise**  
Flakes of poached salmon, french beans,  
olives, egg, sun dried tomato & anchovy

**Stuffed Portobello Mushrooms** (v)  
Large cup mushroom with Mediterranean stuffing  
topped with Mozzarella cheese

## FOR MAINS

**Traditional Roast Breast Of Turkey**  
Seasonal trimmings & roast gravy

**Roast Sirloin of Beef**  
Yorkshire pudding & roast gravy

**Braised Shoulder Of Lamb**  
Winter vegetables, honey & mint jus

**Homemade Steak, Mushroom & Guinness Pie**  
Made with a light puff pastry crust

**Grilled Fillet of Salmon**  
With a brown shrimp and saffron sauce on a bed of  
crushed new potatoes

**Nut Roast** (v)  
A mixture of nuts, breadcrumbs & herbs.  
Served with vegetarian gravy

**Main Courses are served with Roast Potatoes, Roast  
Parsnips, Buttered Carrots,  
Brussels Sprouts, & Cauliflower Cheese**

## FOR DESSERT

Steamed Christmas Pudding, Brandy Sauce & Brandied Cherries  
Lemon and Raspberry Meringue Tart  
Chocolate Fudge Cake & Fresh Cream  
Homemade After Eight Cheesecake with Fresh Cream  
Homemade Apple and Mulled Berry Crumble with Custard  
English & Continental Cheeses & Biscuits

**Coffee & Mini Mince Pies**





# Boxing Day

## TO START

### **Homemade White Onion & Stilton Soup** (v)

Crusty bread & butter

### **Homemade Creamy Tomato & Basil Soup** (v)

Crusty bread & butter

### **Chilled Fruit Salad** (v)

Fresh melon, grapefruit and pear served with an elderflower syrup

### **Homemade Chicken Liver Pâté**

Red pepper chutney, toasted ciabatta

### **Trout and Prawn Cocktail**

Flakes of smoked trout and Atlantic prawns with a rich marie rose sauce

### **Garlic Mushroom** (v)

Creamy button mushrooms, on toasted ciabatta topped with melted Cheddar cheese

## FOR MAINS

### **Roast Sirloin of Beef**

Yorkshire pudding & roast gravy

### **Roast Belly Pork**

Bramley apple sauce & roast gravy

### **Lamb Henry**

Braised shoulder of lamb in a rich winter vegetable jus, flavoured with honey and mint

### **Traditional Roast Breast of Turkey**

Seasonal trimmings & roast gravy

### **Grilled Green Pesto Salmon Fillet**

On a bed of tomatoes, olives and anchovy

### **Homemade Steak, and Ale Pie**

Topped with puff pastry served with a rich roast gravy

**Main Courses are served with Roast Potatoes, Roast Parsnips, Buttered Carrots, Brussels Sprouts & Cauliflower Cheese**

## FOR DESSERT

Steamed Christmas Pudding, Brandy Sauce & Brandied Cherries

Homemade After Eight Cheesecake & Fresh Cream

Homemade Apple and Mulled Berry Crumble with Custard

Chocolate Fudge Cake & Fresh Cream

Lemon and Raspberry Meringue Tart with Fresh Cream

English & Continental Cheeses & Biscuits (£3.95 extra)

**Coffee & mince pie £3.50**







# New Years Eve Sunday Lunch

## TO START

**Homemade French Onion Soup**  
Crusty bread & butter

**Pan fried Black Pudding Topped with  
Crispy Pancetta**  
Smothered with a creamy black pepper sauce

**Goats Cheese Tart(v)**  
Red Onion chutney topped with grilled goats  
cheese

**Prawn, Cray Fish and Avocado Cocktail**  
On a bed of lettuce with Marie Rose Sauce

**Brussels Pâté**  
A smooth chicken liver pâté  
served with onion chutney & toasted bloomer

**Mushrooms Romaine**  
Button mushrooms & bacon in creamy garlic  
sauce, topped with melted cheese

## FOR DESSERT

**Choice of Dessert from the menu**  
or  
**English & Continental Cheese & Biscuits**  
(£2.50 extra)

## FOR MAINS

**Roast Sirloin of Beef**  
Served with Yorkshire pudding  
& roast gravy

**Traditional Roast Breast Of Turkey**  
Seasonal trimmings & roast gravy

**Roast Rolled Loin of Pork**  
Bramley apple sauce & roast gravy

**Lamb Henry**  
Braised lamb in a light jus  
Served on a bed of bubble & squeak

**Salmon Fillet Hollandaise**  
Grilled Scottish salmon with a creamy,  
rich Hollandaise sauce

**Home made Lasagne al Forno**  
Minced beef, pasta sheets, creamy cheese  
sauce, topped with melted cheese  
served with garlic bread and green salad

**Homemade Steak & Red Wine Pie**  
Topped with puff pastry  
served with a rich roast gravy

Coffee & Mince Pies £3.50



