



THE  
**WHITE HOUSE HOTEL**  
MUXTON

**Christmas  
Menu  
2022**

*Oscars Restaurant*

White House Hotel - Wellington Road - Muxton  
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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 2022. 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 £19.25 Monday - Saturday

3 Courses £21.35 Monday - Saturday

### **Christmas Fayre Dinner:**

£23.50 Sunday - Friday

£25.75 Saturday Evenings

### **Christmas Eve £28.90**

Kick off your Christmas Festivities in Style

### **Christmas Day**

£74.25 Adults

£47.95 Children under 12

### **Boxing Day**

£34.75 Adults

£23.95 Children under 12

### **New Years Eve £37.50**

(Special Offer bottle Prosecco £12.95)

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 pepper chutney and toasted ciabatta

### **Feta Cheese Mousse** (v)

Light and fresh, served with beetroot and ciabatta bread

### **Smoked Mackerel Salad**

Fillet of smoked mackerel on a bed of salad served with horseradish dressing

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

Sautéed button mushrooms in a creamy garlic sauce

Served with griddled ciabatta

## FOR MAINS

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

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

### **Roast Leg of Pork**

Homemade sausage meat stuffing, Brambly 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 white chocolate and raspberry cheesecake

Lemon and meringue roulade with fresh cream

Chocolate fudge cake and fresh cream

Hot apple pie with caramel sauce and custard

English and continental cheeses and biscuits (£1.50 extra)

Coffee and Mince Pie £2.25







# Christmas Eve

## 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

## FOR DESSERT

### **Choice of Dessert from the menu**

or

### **English & Continental Cheese & Biscuits**

Coffee & Mince Pies £1.95

## FOR MAINS

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

Seasonal trimmings & roast gravy

### **Roast Leg of Pork**

Bramley apple sauce & roast gravy

### **8oz Sirloin Steak (£3.50 extra)**

Cooked to your liking, served with chips,  
onion rings, grilled mushroom & grilled tomato

### **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

### **Peppered Chicken Schnitzel**

Seasoned, breaded chicken with a creamy black pepper  
sauce, served with chips & garden peas





# Christmas Day

## TO START

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

**Homemade White Onion & Stilton Soup** (v)  
Crusty bread & butter

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

**Christmas Melon** (v)  
Chilled melon with mulled clementines  
and a citrus sorbet

**Trout Niçoise**  
Smoked fillet of trout, french beans, olives,  
egg, sun dried tomato & anchovy.

**Stuffed Portabello 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  
White Chocolate and Raspberry Roulade with Cream  
Chocolate fudge cake & fresh cream  
Homemade orange and passion fruit cheesecake with fresh cream  
Hot apple pie with caramel sauce and 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 Duo of Melon** (v)  
Served with Greek style yoghurt and honey

**Homemade Chicken Liver Pâté**  
Red pepper chutney, toasted ciabatta

**Salmon Mousse**  
A creamy light salmon mousse  
topped with smoked salmon flakes

**Grilled Halloumi** (v)  
Served with beetroot chutney???

**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 Leg of 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 Orange and Passion Fruit Cheesecake & Fresh Cream

Hot apple pie with caramel sauce and custard

Chocolate Fudge Cake & Fresh Cream

White Chocolate and Raspberry Roulade with Fresh Cream

English & Continental Cheeses & Biscuits (1.50 extra)

**Coffee & mince pie £1.95**







# New Years Eve

## **Chefs Homemade Minestrone Soup**

Served with Petit Pan

## **Pan fried Black Pudding Topped with Crispy Pancetta**

Smothered with a creamy black pepper sauce

## **Crayfish & Poached Salmon Tian**

Topped with lemon & dill mayonnaise

## **Deep Fried Camembert Wedges(v)**

Served with beetroot three ways

## **Mushrooms Romaine**

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

## **STEAK OR SALMON FOR 2 WITH A BOTTLE OF PROSECCO**

**Rump steak cooked to your liking served with grilled tomato, onion rings,  
field mushroom, chips & petit pois.**

Your Choice of Dianne, Peppered or Stilton Sauce included

**Upgrade to Sirloin £3.50 or Fillet £6.95**

or

**Grilled fillet of Scottish salmon in a soy, ginger garlic and sesame marinade  
served on a bed of stir fried noodles & tender stem broccoli.**

## **Finish it all off with a Trio of indulgent Desserts**

Three mini portions of tasty homemade treats

Coffee & after dinner chocolate included

Treat yourselves to an Irish coffee for £3.00



