

# WHITE HOUSE HOTEL and Restaurant

## PARTY MENU

We are able to accommodate parties of up to 24 on 1 long table and up to 60 on large separate tables. Subject to availability

Parties of 10 or more will require a pre-order at least 3 days prior to the event.

The cost for 3 Courses is £25.95 per person.  
For 2 courses (Starter + Main Course) £21.50

Items that are marked as extra, would only incur the extra charge, for those that are ordered.

## SET PARTY MENU

**Available for parties of 20 or more**

Chefs Homemade Soup of the Day  
Prawn Cocktail  
Seasonal Melon with a Tangy Fruit Sorbet

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**Roast Shropshire Turkey with all the Trimmings £21.95**

or

**Roast Sirloin of Beef with Yorkshire Pudding £23.95**

or

**Homemade Steak & Real Ale Pie £21.95**

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Various Ice Creams  
Chocolate Fudge Cake  
Homemade Cheese cake

Wellington Road - Muxton - TELFORD - Shropshire - TF2 8NG  
01952 603603 - [www.whhotel.co.uk](http://www.whhotel.co.uk) - [reception@whhotel.co.uk](mailto:reception@whhotel.co.uk)

# PARTY MENU

## To Start

### Tomato & Basil Soup (v)

Everyone's favourite - Home made, served with Crusty Bread and Butter

### Prawn Cocktail

Chilled Icelandic prawns on a bed of crisp lettuce smothered in Marie Rose sauce

### Pork Belly Bites

Crispy pork belly with Teriyaki sauce, sesame seeds and spring onion

### Mushroom Romaine

Creamy button mushrooms, bacon and garlic, topped with melted cheese

### Chicken Goujons

Deep fried breaded chicken goujons with a rich barbecue sauce

### Goats Cheese Salad (v)

Grilled goats cheese on a bed of sweet cooked beetroot, topped with beetroot relish

## Main Course

### Peppered Chicken

Tenderised breast of chicken coated in peppered breadcrumbs, shallow fried in butter, with a creamy black pepper sauce, served with chips and garden peas

### Lasagne al Forno

Homemade lasagne served with a fresh green salad and garlic bread - An Italian favourite!

### Steak and Ale Pie

A traditional combination of beef with real ale in a rich gravy topped with puff pastry, served with chips and peas

### Pesto Salmon Fillet

Grilled Scottish salmon fillet topped with a herb crust, served on a watercress and spinach veloute with daupinoise potatoes & green vegetables

### Lamb Henry

Slow-cooked leg of lamb, braised with mint, honey and root vegetables, served with creamy mashed potato

### 10oz Horseshoe Gammon

Succulent gammon steak with either two fried eggs or grilled pineapple. Served with chips and garden peas

### 8oz Sirloin Steak (£3.95 Extra)

Cooked to your liking and served with chips, garlic mushrooms, onion rings, grilled tomato and peas

### Mixed Bean Chilli (v)

Nice n' spicy, served with fluffy white & wild rice, corn chips and soured cream

## For Dessert

### Selection of Ice Creams

choose from:- Vanilla, Strawberry or Chocolate

### Cheesecake

Homemade cheesecake of the day

### Tiramisu

A creamy dessert with sponge dipped in coffee and Tia Maria, an Italian specialty

### Chocolate Fudge Cake

Rich and indulgent served hot or cold with cream or vanilla ice-cream

### Apple Pie

Served with warm vanilla custard or pouring cream

### Cheese and Biscuits (£2.00 extra)

Cheddar, Stilton, Brie & Smoked Applewood Served with crackers and chutney

## To Finish

### Tea or Coffee (£2.95 extra)

All of our dishes are made using locally sourced produce where possible. Some of our dishes may contain nuts. Fish dishes may contain bones or shells. Olives may contain the stones. For further help regarding food allergies please ask one of our staff.

Vegetarian, gluten free and other special requirements are available.