



THE
WHITE HORSE INN
@ PULVERBATCH

CHRISTMAS PARTY MENU 2017

STARTERS

- Homemade tomato & basil soup topped with cream served with croutons, warm roll & butter (V)
- Homemade chicken liver & port pate, served with salad garnish, homemade chutney & toast
- Prawn cocktail with homemade Marie Rose sauce, served with dressed leaves & brown bread
- Honeydew melon slice served with mandarin segments & berry coulis (V)

MAINS

All mains served from the carvery with freshly prepared seasonal vegetables, roast potatoes & buttered new potatoes

Shropshire roast turkey served with sage & onion stuffing, pigs in blankets, cranberry sauce & homemade gravy

Roast Topside of local beef served with homemade Yorkshire pudding, horseradish sauce & homemade gravy

Poached fillet of salmon with a prawn & white wine sauce

Vegetable nut loaf served with Yorkshire pudding & homemade vegetable gravy (V)

DESSERTS

Christmas pudding with homemade brandy sauce

Lemon cheesecake served with fresh cream

Chocolate yule log served with chocolate sauce & vanilla ice cream

Selection of ice creams

Cheeseboard, crackers, grapes, celery and homemade chutney (£4 supplement)

TO FOLLOW

Tea or coffee served with a warm mince pie

2 courses £16.95, 3 courses £19.95

*Add a bottle of wine or prosecco to your table, prices from £14.95
please ask for our wine list when booking



THE
WHITE HORSE INN
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CHRISTMAS DAY MENU 2017

STARTERS

Haricot bean & truffle soup served with croutons, homemade bread roll & butter (V)

Ham hock, mustard seed & garlic terrine served with salad garnish,
homemade chutney, sourdough toast

Smoked Scottish salmon and prawns served with homemade Marie rose sauce,
salad garnish, brown bread

Honeydew melon, mandarin segments & berries soaked in port (V)

CHAMPAGNE SORBET

MAINS

*Main courses served from the carvery accompanied by a selection of seasonal
vegetables, buttered new potatoes & roast potatoes*

Roast Shropshire crown of turkey served with pigs in blankets, pork & chestnut stuffing,
homemade cranberry sauce & homemade gravy

Prime rib of local beef served with homemade Yorkshire puddings, horseradish sauce
& homemade gravy

Scottish salmon en-croute served with homemade watercress sauce

Vegetable nut roast with sage & onion stuffing,
homemade Yorkshire pudding & vegetable gravy (V)

DESSERTS

Christmas pudding with homemade brandy sauce

Homemade black forest chocolate brownie with cherries soaked in kirsch,
served with vanilla ice cream

Homemade brandy trifle topped with whipped cream

A selection of ice cream, wafers, homemade shortbread & sauce

TO FOLLOW

A selection of cheeses, crackers, grapes, celery, quince jelly & homemade chutney

Coffee or tea served with a selection of mints & warm mince pies

£59.95 per person, booking essential with a £20 per person deposit

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