

MENU ORDER FORM TEL 01732 833112

NAME _____ TEL NO _____ DATE _____ SIT TIME _____

Please order no later than Two Weeks in advance & include a Deposit of £10 per Person.

	NAME	STARTERS					MAIN COURSE							SWEET					
		Soup	Mush	Pate	Welsh	Sea Food	Turk	Cod	Bass	G. Fowl	Pork	Lamb	Wellin	X Pud	Choc	Brul	Mous	Sorb	Chees
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THE WHITE ROCK INN



CHRISTMAS MENU 2017

Friday 24th November

To

Sunday 24th December

We ask for a booking deposit of £10 per head, which is non-refundable unless we are notified 48 hours before your booking.

Monday to Thursday £25.95

Friday & Saturday £28.95

Sunday Evening £26.95

Please note this menu is subject to availability if not ordered at least.

Two weeks in advance.

A form is enclosed for you to complete and return. If you require any more information or have any food allergies & Intolerances please don't hesitate to contact us.

*We Look Forward To Welcoming You
& Your Friends.
TEL 01732 833112*

CHRISTMAS FAYRE

— Starters —

Allergies & Intolerances
Before Ordering Please Speak to Our
Staff About Your Requirements.
ALL DISHES CAN BE GLUTEN

FREE MUST STATE WHEN
ORDERING

Chef's Cream of Sweet Potato,

Chilli & Coconut Soup ✓

Served with a Seed Roll.

Stuffed Field Mushroom

Filled with Seasonal Sausage Meat,
Under the Grill with Mature Cheddar
Served on a Tomato & Herb Sauce.

Chefs Chicken Liver Pate with Cream, & Madeira

Warm Toast & Homemade Chutney.

Welsh Rarebit

Topped with Sunblushed Tomatoes,
Served on a Bed of Rocket.

Seafood Platter

Smoked Salmon, Royal Greenland Prawns,
Shell on Prawns, with Marie Rose Sauce,
Salad Garnish & Brown Bread & Butter.



CHRISTMAS FAYRE

— Main Courses —

Fresh Roast Turkey Breast

Served with a Pork Chipolata
Wrapped in Bacon,
Sage & Onion Stuffing & Turkey Gravy.

Prime Cod Steak

Baked in the Oven, with Tiger Prawns,
In a Lemon & Lime Sauce.

Fillet of Seabass

Baked in White Wine
With a Roasted Cherry Tomato Pesto Crust.

Guinea Fowl Breast

Wrapped in Streaky Bacon,
with Green Peppercorn Gravy.

Roasted Pork Loin Chasseur

Pork Loin in a Tomato,
Tarragon & Mushroom Sauce.

Roasted English Mint

Marinated Lamb Rump

Served on a Puddle of Cumberland Sauce.

Cranberry, Goats Cheese & Spinach

Wellington

Served with Roasted Vegetables
On a Red Pepper Coulis.

All Served with Roast & New Potatoes,
Broccoli & Cauliflower Cheese, Sprouts & Carrots.

CHRISTMAS FAYRE

— Desserts —

Traditional Christmas Pudding

Served with Hot Creamy Brandy Custard.

Sticky Chocolate Pudding

Drizzled with a Duo of Warm
White Chocolate and Caramel Sauces,
Served with Vanilla Ice Cream.

Cinnamon & Honey Crème Brulee

Traditional English Burnt Cream
Flavoured with Cinnamon & Honey.

Mixed Berry & Marshmallow Mousse

Topped with Fresh Redcurrants &
a Lang de Chat Biscuit.

Duo of Sorbet

Lemon & Raspberry fruit Sorbet
Served in a Sugar Frosted Glass.

Mixed Cheese Board

Cheddar, Stilton & Brie Garnished with
Homemade Chutney & a Selection of Biscuits.

— Coffee and Mince Pie. ✓ —

To Avoid Disappointment,
Please Make Your Selection,
And Book at Least .

TWO WEEKS IN ADVANCE

