

Christmas 2020

Worcester Whitehouse Hotel





Welcome to Winter

Here at The Worcester Whitehouse Hotel, we believe the festive season is about fun, family and friends and with that in mind we have a range of festivities to ensure everyone still has a magical Christmas this year!

We hope that you will join us to enjoy good food, fine wines and revel in the best atmosphere; there is something to appeal to all.

What's On This Festive Season...

Festive Fayre Christmas Day Lunch Festive Afternoon Tea

In line with the governments announcement all tables will be for a maximum of 6 guests.

FOREGATES BRASSERIE Festive Fayre

The place to dine for good food and drink.

Dates available: Lunch and Dinner from 27th November - 24th December 2020 inclusive **Price:** £20.00 per adult for lunch £25 per adult for dinner | £10.00 for children under 12.

Includes festive novelties **Deposit**: £10.00 per person (non-refundable)

Maximum number of guests per table is 6

STARTERS

Tomato & Basil soup topped with crème fraiche V GF
VG & DF options are served without the crème fraiche

Duck & orange pate with a plum & apple chutney & toasted ciabatta bread
Prawn & crayfish cocktail topped with Bloody Mary mayonnaise GF

Spiced chickpea fritter with a cucumber & minted soya yoghurt V GF VG DF

Spinach & goat's cheese tart served with diced beetroot & roquito peppers V

MAINS

Grilled fillet of salmon coated in lemon & dill hollandaise sauce GF

Traditional roast turkey with sage & onion stuffing, sausage wrapped in bacon & rich gravy

Diced Beef steak cooked with mushrooms, onions & grain mustard creamy sauce served with Basmati rice GF DF

Mature cheddar, red onion, cranberry & roasted tomato pastry tart V GF

Roasted squash, red onion & cranberry tagine served with a parsley & lemon cous cous V GF VG DF

Served with seasonal vegetables & roast potatoes V GF VG DF

DESSERTS

Christmas plum pudding draped with brandy sauce V GF N
VG & DF options are served without the sauce
Sherry trifle cheesecake with thick cream V N
Panna Cotta topped with spiced berries V
Chocolate & clementine torte V VG GF DF N

Coffee served with mince pies

V - Vegetarians
VG - Vegans
G - Gluten free
DF - Dairy free
N - Possible traces of nuts

Luncheon Menu

STARTERS

Roasted sweet potato & butternut squash soup with crème fraiche & toasted cumin seeds VG V GF VG & DF option is served without the crème fraiche

Pork, chicken, leek & mushroom terrine accompanied by apple & walnut relish with toasted brioche Smoked salmon, asparagus & spring onion tart with watercress & balsamic glaze

Tomato, avocado, feta cheese & rocket salad draped with honey & mustard vinaigrette dressing V GF VG option is served without the feta cheese

Spiced chickpea fritter with a cucumber & minted soya yoghurt V GF VG DF

INTERMEDIATE

Poached plaice fillet filled with a prawn & dill mousse coated in a white wine cream Champagne sorbet V GF VG

MAIN

Salmon supreme set on wilted spinach with a prawn, tomato & tarragon sauce GF
Roast strip-loin of beef & Yorkshire pudding served with madeira & mushroom sauce
Traditional roast turkey with sage & onion seasoning, sausage wrapped in bacon, cranberry sauce & rich gravy
Mature cheddar, red onion, cranberry & roasted tomato pastry tart V GF
Roasted squash, red onion & cranberry tagine served with a parsley & lemon cous cous V GF VG DF

Served with seasonal vegetables & roast potatoes V GF VG DF

DESSERT

Christmas plum pudding draped with brandy sauce V GF N

VG & DF options are served without the sauce

Belgian chocolate & raspberry torte N

Gingerbread cheesecake N

Cheddar, brie & stilton cheese platter served with chutney, grapes & oatcakes V GF

Chocolate & clementine torte V GF VG DF N

Freshly brewed coffee & mince pies

Price: £69.00 per adult | £25.00 children under 12 years
Alternative children's menu available on request
Price includes a welcome drink, novelties & a gift for all children from Santa
Deposit: £25.00 per person (non-refundable)
Seating times: 2.00pm

Maximum number of guests per table is 6

V - Vegetarians VG - Vegans G - Gluten free DF - Dairy free N - Possible traces of nuts

Afternoon Tea

Enjoy an assortment of finger sandwiches and a selection of cakes and mince pies, free flowing coffee or speciality tea with a glass of mulled wine for £16.95 per person.

Availability between 2.00pm - 5.00pm from 27 November to 27 December 2020.

Maximum number of guests per table is 6

ALLERGIES - Please make staff aware of any allergies you or your guests may have.

We shall do our best to provide you with suitable food, but we cannot guarantee that any of our foods are free from cross-contamination of allergens.

The hotel cannot guarantee that its food products do not contain any genetically modified additives.







Merry Christmas and a Happy New Year from Team Worcester

