



TO BOOK CALL 0114 245 4444 OR EMAIL  
CHRISTMAS@WHITLEYHALL.COM  
WWW.WHITLEYHALL.COM

# CHRISTMAS DINNER

EXPERIENCE A FANTASTIC CHRISTMAS DINNER,  
CAREFULLY COOKED TO PERFECTION BY OUR IN-HOUSE CHEF

## TO START

### Smoked Wye Valley Salmon

*Horseradish potato cake, soused  
cucumber ribbons*

### Pressed Ham and Pork Knuckle Terrine

*Piccalilli purée*

### Cream of Winter Vegetable Soup

*Sage and onion scone, parmesan  
shavings*

### Goats Cheese and Pistachio Parfait

*Scorched red pepper gel, kalamata  
tapenade*

### Seared Cornish Mackerel

*Potato salad, pomegranate vinaigrette*

## TO FOLLOW

### Roast Local Turkey Breast

*Kilted sausage, sage and chestnut  
stuffing, cranberry sauce*

### Slow Cooked Beef Feather Blade

*Smoked garlic mash, peppercorn sauce*

### Supreme of Shetland Salmon

*Saffron mash, red cabbage,  
butternut veloute*

### Crispy Grilled Fillet of Sea Bream

*Masala mash, coconut & lemongrass  
cream*

### Spinach, Chestnut & Cranberry Pithivier

*Stilton cream, crispy leeks*

## TO FINISH

### Traditional Christmas Pudding

*Brandy butter, rum sauce*

### Toffee Panna Cotta

*Salted caramel popcorn, chocolate  
ganache*

### White Chocolate & Cherry Delice

*Pistachio crumb*

### Selection of regional Cheese and Biscuits

*Celery, grapes, homemade chutney*

### PRICE (per guest)

Mon - Thurs in December | £23.95 |

Fridays & Saturdays | £29.95 |

Served from 7.00pm until 9.00pm