

CHRISTMAS EVE & CHRISTMAS DAY BREAK

JOIN US FOR A TRADITIONAL CHRISTMAS THAT DREAMS ARE MADE OF
IN OUR SNUG AND COSY VALLEY

Christmas at Whitley Hall is a truly magical experience, where you can relax and enjoy the festive season nestled in the rolling countryside. Enjoy that much needed quality time with family and friends. Our roaring fires, festive cheer and delicious cuisine will make it a break to remember.

CHRISTMAS EVE

Includes tea/coffee & scones on arrival, 4 course dinner for two, carols from Whitley Hall, your superior en-suite double bedroom and full cooked breakfast.



CHRISTMAS DAY

Includes complimentary gift, your superior ensuite double bedroom, evening buffet with a glass of bubbly and full cooked breakfast.

PRICE (per person)

Two nights, *Double Occupancy* | £225.00 |

Why not make the most of your break and add Christmas Day lunch for an extra £125.00 per person (residents only), or extend your stay for only £62.50 per person (to Boxing Day) to include dinner, bed & full cooked breakfast for two.



WHY NOT UPGRADE YOUR ROOM
FROM ONLY £10.00 PER ROOM,
PER NIGHT. ASK FOR FULL DETAILS.

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

CHRISTMAS EVE DINNER

DINE WITH US THIS CHRISTMAS EVE AND ENJOY OUR CAROL SINGERS
AS THEY SPRINKLE SOME HOLIDAY SPIRIT IN THE RESTAURANT

TO STARTER

Cream of Winter Vegetable Soup
Sage and onion scone, parmesan shavings

Pressed Ham and Pork Knuckle Terrine
Piccalilli purée

Goats Cheese & Pistachio Parfait
Scorched red pepper gel, kalamata tapenade

TO FOLLOW

Sous Vide Pork Belly
Baked apple purée, crackling

Roast Loin of Beef
Stilton, chicory & walnut salad

Crispy Grilled Fillet of Sea Bream
Masala mash, coconut & lemongrass cream

Spinach, Chestnut & Cranberry Pithivier
Stilton cream, crispy leeks

TO FINISH

Lemon Meringue
Raspberry sorbet, poppy seed tuile

Baileys Crème Brûlée
Chocolate ganache, pistachio crumb

Sticky Toffee Apple Pudding
Clotted cream, butterscotch sauce

Cheese and Biscuits
Celery, grapes, homemade chutney

PRICE (per guest)
Christmas Eve Dinner | £39.95 |
Served from 7.00pm - 9.00pm in the
Restaurant.



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CHRISTMAS DAY LUNCHEON

JOIN US FOR A SPECTACULAR FEAST, WITH A GLASS OF KIR ROYALE OR
BUCKS FIZZ AND CANAPÉS ON ARRIVAL

Demitasse Appetizer

TO START

Home Smoked Scottish Salmon

Yorkshire oat cake, poached free range hens egg, clementine hollandaise

Homemade Chicken Liver Parfait

Celeriac remoulade, focaccia wafers

INTERMEDIATE

Mulled Wine Sorbet

MAIN COURSE

Celebration of Christmas Three Birds in One

'Knabbs Hall Farm' turkey, corn-fed chicken, Gressingham duck, sage and chestnut stuffing, 'Round Green Farm' venison sausage roll, cranberry relish, game chips & roast gravy.

Roast Sirloin of English Charolais beef

Yorkshire pudding, fresh horseradish crème fraîche & roast gravy.

Spiced Lentil, Walnut & Vegetable Roast

Roasted onion gravy

All served with pickering watercress, pan roast Brussel sprouts, carrot kilted parsnips & locally grown potatoes roasted in goose fat

DESSERTS

Plate of festive treats

Homemade Christmas pudding and rum sauce, dark chocolate and cherry yule log, traditional sherry trifle, Baileys ice cream

Cheese and Biscuits

Celery, grapes, homemade chutney and a shot of Port

Freshly ground coffee and mince pies

PRICE (per guest)

Adult

| £135.00 |

Served from 12.00pm until 1.30pm

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BOXING DAY FEAST

LET SOMEONE ELSE DO THE WORK AND UNWRAP A FESTIVE FEAST
FOR A MAGICAL CHRISTMAS DINING EXPERIENCE

TO START

Cream of Winter Vegetable Soup

Parmesan shavings

Large Yorkshire Pudding

Onion gravy

Homemade Chicken Liver Parfait

Celeriac remoulade, focaccia wafers

Pressed Ham and Pork Knuckle Terrine

Piccalilli purée

Trio of Melon with Parma Ham Wafer

*Rosewater and pink peppercorn
vinaigrette*

TO FOLLOW

Roast Local Turkey Breast

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

Roast Moss Valley Pork

Chestnut mushroom and Dijon cream

Roast Topside of Beef

Yorkshire pudding and roast gravy

Pan Roast Shetland Salmon

*Saffron mash, red cabbage,
butternut veloute*

Crispy Grilled Fillet of Sea Bream

*Masala mash, coconut & lemongrass
cream*

Spiced Lentil, Walnut & Vegetable Roast

Roasted onion gravy

TO FINISH

Lemon Meringue

Raspberry sorbet, poppy seed tuile

White Chocolate & Cherry Delice

Pistachio crumb

Sticky Toffee Apple Pudding

Clotted cream, butterscotch sauce

Selection of regional Cheese and Biscuits

Celery, grapes, homemade chutney

Coffee and mints

PRICE PER GUEST (Lunch)

Adult | £39.95 |

Child (under 10's) | £27.95 |

Served from 12.00pm - 2.00pm

PRICE PER GUEST (Dinner)

Adult | £32.50 |

Child (under 10's) | £25.00 |

Served from 7.00pm - 9.00pm



WHY NOT MAKE A NIGHT OF IT AND
STAY FOR JUST £62.50 PER PERSON.
DINNER, BED & BREAKFAST.