

# 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 standard en-suite double bedroom and full cooked breakfast.

## CHRISTMAS DAY

Begin with a light continental breakfast-in-bed and a gift from Santa's little helpers delivered to your room. You'll then have the rest of the afternoon to enjoy at your leisure. Why not take a stroll through the wintry gardens or enjoy a cosy afternoon of board games by the fire? After a day of eating, drinking and laughter, we'll be serving a light, but plentiful buffet supper.



## PRICE (per person)

Two nights, *Double Occupancy*

| from £240.00 |

Christmas Day Lunch

| £130.00 |

*Residents only*

Why not make the most of your break and extend your stay from only £69.50 per person to include dinner, bed & breakfast

We regret that guests under the age of 18 are not able to attend this event.



TO BOOK CALL 0114 245 4444 OR EMAIL [CHRISTMAS@WHITLEYHALL.COM](mailto:CHRISTMAS@WHITLEYHALL.COM)  
[WWW.WHITLEYHALL.COM](http://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 START

### **Cream of Roast Winter Vegetable Soup**

*Sage & onion scone, Parmesan shavings*

### **Goats Cheese Arancini**

*Beetroot carpaccio, pickled shallots*

### **Pressed Ham Hock & Hazelnut Terrine**

*Roasted red pepper puree, pineapple chutney*

## TO FOLLOW

### **Sous Vide Moss Valley Pork Fillet**

*Baked apple puree, cider reduction*

### **Roast Loin of Beef**

*Smoked garlic mash, wild mushroom puree*

### **Paupiettes of Plaice**

*Pea puree, bacon lardons, lemon butter sauce*

### **Spinach & Smoked Feta Filo Parcels**

*Oven dried tomatoes & rocket pesto*

*All served with a selection of seasonal vegetables & roast potatoes*

## TO FINISH

### **Christmas Pudding**

*Homemade rum sauce, brandy butter*

### **Dark Chocolate and Lime Torte**

*Salted caramel sauce, chocolate crumb*

### **Cinnamon Panna Cotta**

*Spiced berry compote, sesame tuile*

### **Selection of Regional Cheese & Biscuits**

*Celery, grapes, homemade chutney*

## Coffee and mints

### **PRICE** (per guest)

Christmas Eve Dinner | £42.50 |

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

#### Cinnamon Poached Pear

*Rocket & watercress salad, crumbled blue Stilton*

#### Smoked & Confit Salmon Terrine

*Beetroot gel, compressed cucumber*

### INTERMEDIATE

Champagne Sorbet

### MAIN COURSE

#### Celebration of Christmas Three Birds in One

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

#### Roast Sirloin of English Charolais Beef

*Yorkshire pudding, fresh horseradish crème fraîche & roast gravy.*

#### Spinach & Smoked Feta Filo Parcels

*Oven dried tomatoes & rocket pesto*

*All served with pan roast brussel sprouts, carrot kilted parsnips & locally grown potatoes roasted in goose fat*

### DESSERTS

#### Plate of festive treats

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

#### Selection of Regional Cheese & Biscuits

*Celery, grapes, homemade chutney and a shot of Port*

#### Freshly ground coffee and mince pies

#### PRICE (per guest)

Adult | £140.00 |

Served from 12.00pm until 1.30pm

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# CHRISTMAS DAY EVENING BUFFET\*

WHY NOT ENJOY A STROLL AROUND OUR STUNNING GROUNDS AND  
WORK UP AN APPETITE FOR OUR GRAND EVENING BUFFET

**Chefs Homemade Tomato & Basil Soup**  
**Dressed Salmon & Prawn Platter**  
**Marmalade Baked Ham**  
**Hand Raised Pork Pies**  
**Venison Sausage Rolls**  
**Cheese Platter**

**Selection of Pickles**  
**Lime Pickle Roasted New Potatoes**  
**Selection of Indian Snacks**  
**Tomato, Red Onion & Basil Salad**  
**Sherry Trifle**  
**Traditional Yule Log**

*\* Residents Only*



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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

### Large Yorkshire Pudding

*Onion gravy*

### Cream Of Roast Winter Vegetable Soup

*Parmesan croutons*

### Chicken Liver Parfait

*Scorched red pepper gel, cranberry chutney, focaccia toasts*

### Pressed Ham Hock & Hazelnut Terrine

*Roasted red pepper puree, pineapple chutney*

### Cinnamon Poached Pear

*Rocket & watercress salad, crumbled blue Stilton*

## TO FOLLOW

### Roast Breast of Knabbs Hall Farm Turkey

*Sage & chestnut stuffing, cranberry sauce, roast gravy*

### Roast Sirloin of Beef

*Yorkshire pudding and roast gravy*

### Roast Loin of Moss Valley Pork

*Chive mash, leek & grain mustard sauce*

### Pan Roasted Shetland Salmon

*Braised red cabbage, saffron mash, butternut veloute*

## Paupiettes of Plaice

*Pea puree, bacon lardons, lemon butter sauce*

## Spinach & Ricotta Cannelloni

*Fennel & caraway crumble topping*

*All served with a selection of seasonal vegetables & roast potatoes*

## TO FINISH

### Sticky Toffee Pudding

*Butterscotch sauce and clotted cream*

### Dark Chocolate and Lime Torte

*Salted caramel sauce, chocolate crumb*

### Cinnamon Panna Cotta

*Spiced berry compote, sesame tuile*

### Selection of Regional Cheese & Biscuits

*Celery, grapes, homemade chutney*

### Coffee and mints

#### PRICE PER GUEST (Lunch)

Adult | £40.00 |

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 FROM £62.50 PER PERSON.  
DINNER, BED & BREAKFAST.