

CHRISTMAS DINNER

EXPERIENCE A FANTASTIC CHRISTMAS DINNER, CAREFULLY COOKED TO PERFECTION BY OUR TALENTED KITCHEN TEAM

TO START

Pan Fried Chicken Livers on Brioche Toast

Whisky and wild mushroom cream

Smoked & Confit Salmon Terrine

Beetroot gel, compressed cucumber

Cream of Roast Winter Vegetable Soup

Sage & Parmesan scone

Pressed Ham Hock & Hazelnut Terrine

Roasted red pepper puree, pineapple chutney

Goats Cheese Arancini

Beetroot carpaccio, pickled shallots

TO FOLLOW

Roast Breast of Knabbs Hall Farm Turkey

Sage & chestnut stuffing, cranberry sauce, roast gravy

Confit Duck Leg

Garlic mash, cider & apple jus

Paupiettes of Plaice

Pea puree, bacon lardons, lemon butter sauce

Pan Roasted Shetland Salmon

Braised red cabbage, saffron mash, butternut veloute

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 tea available on request

(additional cost)

PRICE (per guest)

Mon - Thurs in December | £25.00 |

Fridays & Saturdays | £30.00 |

Served from 7.00pm until 9.00pm



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