

# CHRISTMAS LET'S DO LUNCH

TAKE SOME TIME OUT THIS FESTIVE PERIOD  
AND RECHARGE YOUR BATTERIES OVER A DELICIOUS LUNCH

## TO START

**Black Pepper Dusted Smoked Mackerel**  
*Celery & apple salad, mustard vinaigrette*

**Chicken Liver Parfait**  
*Scorched red pepper gel, cranberry chutney, focaccia toasts*

**Cream of Roasted Winter Vegetable Soup**  
*Parmesan croutons*

**Cinnamon Poached Pear, Rocket & Watercress Salad**  
*Crumbled blue Stilton*

## TO FOLLOW

**Roast Loin of Moss Valley Pork**  
*Chive mash, leek & grain mustard sauce*

**Roast Breast of Knabbs Hall Farm Turkey**  
*Sage & chestnut stuffing, cranberry sauce, roast gravy*

**Pan Roasted Shetland Salmon**  
*Braised red cabbage, saffron mash, butternut veloute*

**Spinach & Ricotta Cannelloni**  
*Fennel & caraway crumble topping*

*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)  
25th - 30th November | £19.95 |  
2nd - 21st December | £21.95 |  
23rd - 31st December | £19.95 |  
Served from 12.00pm - 2.00pm

\* excluding Sundays



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