

CHRISTMAS DINNER

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

STARTERS

Chicken Liver Parfait

Sourdough toast, Cumberland sauce

Beef Carpaccio

Sweet & sour onions, horseradish crème fraîche

Cream of Roast Winter Vegetable Soup

Parmesan croutons

Potted Salmon Rilette

Melba toast

Marinated Beetroot

Grilled goats cheese, marinated beetroot, dressed rocket

MAIN COURSE

Roast Local Turkey Breast

Kilted sausage, sage and chestnut stuffing, cranberry sauce

Slow Roast Belly Pork

Anise carrot puree, chive mash, thyme reduction

Grilled Lemon Sole

Potato gnocchi, watercress, caper & parsley dressing

Pan Roast Scottish Salmon

Celeriac puree, saffron mash, shrimp bisque

Spiced Walnut & Wild Rice Nut Roast

Long stem broccoli, mulled wine gravy

All served with a selection of seasonal vegetables and roast potatoes.

DESSERTS

Traditional Christmas Pudding

Brandy butter, rum sauce

Milk Chocolate & Clementine Delice

Orange gel, white chocolate & orange crumb

Cinnamon Panna Cotta

Spiced berry compote, sesame tuile

Panettone Bread & Butter Pudding

Served with pouring cream, vanilla Chantilly cream or Vanilla ice cream

Selection of Regional Cheese & Biscuits

Celery, grapes, homemade chutney

AFTER DINNER DRINKS

Coffee menu available (Additional cost)

PRICE (per guest)

Mon - Thurs in December | £27.50 |

Fridays & Saturdays | £32.50 |

Served from 7.00pm until 9.00pm

* excluding Sundays, 24th, 25th, 26th and 31st December and 1st January



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