

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 breakfast.

CHRISTMAS DAY

Begin with a light continental or full hearty english breakfast. 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 £260.00 |

Christmas Day Lunch

| £135.00 |

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
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

STARTERS

Cream of Winter Vegetable Soup

Sage & onion scone, parmesan shavings

Pork & Wild Boar Terrine

Scorched red pepper gel, piccalilli

Marinated Beetroot

Grilled goats cheese, marinated beetroot, dressed rocket

MAIN COURSE

Roast Breast of Gressingham Duck

Citrus & ginger sauce, long stem broccoli

Shin of Beef

Slow cooked in stout, pearl onions & chive mash

Grilled Lemon Sole

Potato gnocchi, watercress, caper & parsley dressing

Mushroom, Brie & Cranberry Pithivier

Stilton cream

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

DESSERTS

Christmas Pudding

Homemade rum sauce, brandy butter

Milk Chocolate & Clementine Delice

Orange gel, white chocolate & orange crumb

Cinnamon Panna Cotta

Spiced berry compote, sesame tuile

Selection of Regional Cheese & Biscuits

Celery, grapes, homemade chutney

AFTER DINNER DRINKS

Tea and Coffee included

PRICE (per guest)

Christmas Eve Dinner | £45.00 |

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

CANAPES

DEMITASSE APPETIZER

STARTERS

Cinnamon Poached Pear

Rocket & watercress salad, crumbled blue stilton

Chicken Liver Parfait

Sourdough toast, Cumberland sauce

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, 'Round Green Farm' venison sausage roll, cranberry relish, game chips & roast gravy

Roast Sirloin of English Charolais Beef

Yorkshire pudding, fresh horseradish crème fraiche & roast gravy

Spiced Walnut & Wild Rice Nut Roast

Stem broccoli, mulled wine gravy

DESSERTS

Plate of Festive Treats

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

Selection of Regional Cheese & Biscuits

Celery, grapes, homemade chutney, shot of port

FRESHLY GROUND COFFEE & MINCE PIES

PRICE (per guest)

Adult | £145.00 |

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
Homemade Chilli
**Coconut & Lemongrass scented
Basmati Rice**
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

STARTERS

Cream of Winter Vegetable Soup
Parmesan croutons

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

Large Yorkshire Pudding
Onion gravy

Peppered Smoked Mackerel
Celeriac & apple salad, pomegranate vinaigrette

Poached Pear
Walnuts & stilton, dressed watercress, claret & cinnamon reduction

MAIN COURSE

Roast Local Turkey Breast
Kilted sausage, sage and chestnut stuffing, cranberry sauce, roast gravy

Roast Loin of Pork
Mushroom, spring onion & Dijon cream, chive mash

Roast Sirloin of Beef
Yorkshire Pudding, roast gravy

Pan Roast Scottish Salmon
Celeriac puree, saffron mash, shrimp bisque

Grilled Lemon Sole
Potato gnocchi, watercress, caper & parsley dressing

Mushroom, Brie & Cranberry Pithivier
Stilton cream

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

DESSERTS

Sticky Toffee Pudding
Butterscotch sauce, vanilla ice cream

Chocolate & Clementine Delice
Orange gel, white chocolate & orange crumb

Cinnamon Pannacotta
Spiced berry compote, sesame tuille

Selection of Regional Cheese & Biscuits
Celery, grapes, homemade chutney

AFTER DINNER DRINKS

Coffee menu available (Additional cost)

PRICE PER GUEST (Lunch)

Adult	£42.95
Child (under 10's)	£29.95
Served from 12.00pm - 2.00pm	

PRICE PER GUEST (Dinner)

Adult	£35.00
Child (under 10's)	£28.00
Served from 7.00pm - 9.00pm	



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