# CHRISTMAS LET'S DO LUNCH

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

#### **STARTERS**

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

**Pork & Wild Boar Terrine**Scorched red pepper gel, piccalilli

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

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

Mushroom, Brie & Cranberry Pithivier Stilton cream

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

#### **DESSERTS**

**Traditional Christmas Pudding** *Brandy butter, rum sauce* 

**Cinnamon Panna cotta** Spiced berry compote, sesame tuile

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

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

## **AFTER DINNER DRINKS**

Coffee menu available (Additional cost)

PRICE (per guest)
23rd - 28th November | £20.95 |
30th November - 24th December | £23.95 |
28th - 31st December | £21.95 |
Served from 12.00pm - 2.00pm

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





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