

# NEW YEAR'S EVE BREAK

JOIN US FOR A FANTASTIC EVENING WITH LIVE ENTERTAINMENT,  
SUMPTUOUS FOOD AND THE POPPING OF CHAMPAGNE CORKS

## BLACK TIE DINNER

See in 2021 in style at our New Year's Eve Black Tie Dinner. Includes canapés, 6 course table d'hôte dinner for two, live entertainment from female vocalist Jessica Armstrong and disco until 1am, a glass of champagne at midnight, your standard en-suite double room and full cooked breakfast.

### PRICE (per guest)

Black Tie Dinner and B&B | from £250.00 |

\* Based on two people sharing

Add on a 2nd night for from only £60.00 per person to either 30th December or 1st January to include dinner, bed and full cooked breakfast.

Make your break extra special with a bottle of something sparkling waiting for you on arrival. Speak to our reservations team for details. Prices start from £28.95.

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](mailto:CHRISTMAS@WHITLEYHALL.COM)  
[WWW.WHITLEYHALL.COM](http://WWW.WHITLEYHALL.COM)

# SPECTACULAR NEW YEAR'S EVE DINNER

RING IN 2021 IN STYLE. RAISE A GLASS TO SEE OUT 2020  
WITH A CHAMPAGNE TOAST

Our New Year's Eve party night will be a high energy, fun packed night to celebrate the beginning of 2021 in style!

Your evening will begin with a fantastic 6 course dinner all freshly prepared by our talented kitchen team. There will be a table magician on hand to astound you with some truly jaw dropping magic.

Finish your evening off by dancing the night away to the sounds of the supremely talented female vocalist Jessica Armstrong who will have you up on your feet and singing along to all the classics that we all know and love.

Our in house DJ will then take over to continue the party until the clock strikes 12 when you will be handed a glass of bubbly to toast the New Year.

This will be an evening filled with delicious food, fantastic entertainment and above all else lots of good times and laughter! If this sounds like your kind of evening then come along and join the party. (Party poopers need not apply!)



## STARTERS

### Chicken Liver Parfait

*Sour dough toast, Cumberland sauce*  
or

### Poached Pear

*Walnuts, stilton, dressed watercress, claret & cinnamon reduction*

## INTERMEDIATE

### Raspberry & Thyme Sorbet

## FISH COURSE

### Grilled Lemon Sole

*Potato gnocchi, watercress, caper & parsley dressing*

## MAIN COURSE

### Fillet of Moss Valley Pork

*Anise carrot puree, thyme reduction*  
or

### Roast Sirloin of English Charolais Beef

*Yorkshire pudding, fresh horseradish creme fraiche & roast gravy*  
or

### Walnut & Thyme Nut Roast

*Stem broccoli, mulled wine gravy*

## DESSERT

### Milk Chocolate & Clementine Delice

*Orange gel, white chocolate & orange crumb*

## FRESHLY GROUND COFFEE & HOMEMADE CHOCOLATE TRUFFLE

**PRICE** (per person) | £145.00 |  
Arrive 7.00pm

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# NEW YEAR'S DAY

CELEBRATE THE START OF THE NEW YEAR WITH OUR  
DELIGHTFUL MENU

## STARTERS

### Cream of Winter Vegetable Soup

*Parmesan croutons*

### Pork & Wild Boar Terrine

*Scorched red pepper gel, piccalilli*

### 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 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

### Milk Chocolate & Clementine Delice

*Orange gel, white chocolate & orange crumb*

### Sticky Toffee Pudding

*Butterscotch sauce, vanilla ice cream*

### Cinnamon Pannacotta

*Spiced berry compote, sesame tulle*

### Selection of Regional Cheese & Biscuits

*Celery, grapes, homemade chutney*

## AFTER DINNER DRINKS

Coffee menu available (Additional cost)

### PRICE (Lunch)

Adult | £32.95 |

Child (under 10's) | £23.95 |

Served from 12.00pm - 2.00pm

### PRICE (Dinner)

Adult | £35.00 |

Child (under 10's) | £28.00 |

Served from 7.00pm - 9.00pm



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