



Join us for a festive season to remember at Whately Hall with fine wines, exceptional food and the highest standard of service.

Whether you are looking to join one of our fantastic party nights or get together with family and friends over a Festive Lunch or Afternoon Tea, then we have something to suit everyone. Not forgetting the all-important Christmas Day Lunch and New Year's Eve Party, the perfect way to celebrate.









Available every Thursday, Friday & Saturday from 28th November until 21st December

Be greeted with an arrival drink, and take a seat for a delicious three-course dinner from our Festive Menu complete with festive novelties. Then dance the night away with our fantastic DJ who will be playing all the dance floor classics.

Arrive at 7.00pm | Dinner served 7.30pm | Disco | Carriages Midnight

£35.00

Festive funches

Available every day from 2nd December until 23rd December

The magic of Christmas arrives early, enjoy a delicious lunch from our Festive Menu to celebrate the season with friends and family.

£29.00



STARTERS

Butternut squash and sweet potato soup

herb oil and crème fraiche

Smoked mackerel mousseline

caramelised beetroot chutney, lemon, and rosemary focaccia

Mango and avocado salad

with red chilli and black beans (GF, VE)

Chicken and apricot terrine

with caramelised red onion chutney

MAINS

Roast turkey

pigs in blankets, baked stuffing, braised red cabbage, Brussel sprouts, parsnips, and roasted potatoes with a rich gravy

Pan-roasted chalk stream trout

roasted potatoes, steamed broccoli and citrus butter

Slow-cooked beef

pancetta and wild mushrooms on a herb mash with broccoli

Baked puff pastry tartlet,

plum and apple chutney, caramelised shallots with roasted red peppers (GF, VE)

DESSERTS

Christmas pudding

with brandy sauce

Panettone bread and butter pudding

with a white chocolate anglaise

Black forest cheesecake,

crème fraiche and berries

Ginger and pear crumble

with vegan ice cream (VE)

Chocolate fondant

with a berry coulis (GF)

(V = Vegetarian, VE = Vegan, GF = Gluten Free)





AFTERNOON TEA MENU

Available throughout December

A selection of sandwiches and savoury with wholemeal and white bread (GF available):

Roast carved turkey, stuffing and cranberry

Smoked salmon, cream cheese, and watercress

Mature cheddar with plum and apple chutney

Red pepper houmous and watercress



Freshly baked fruit scones with clotted cream, lemon and cranberry curd



Plum and ginger cake

Mini mince pie

Chocolate and dark cherry bombe

Sweet winter apple tart

£24.00

per person



£29.00

per person with a glass of bubbly





LUNCH

Arrivals from 12.00pm, Lunch served at 1.00pm

Let us take the hassle out of Christmas leaving time for you to relax with your family and friends. Enjoy a drink on arrival followed by a leisurely three-course festive lunch in our restaurant.



Jerusalem artichoke soup, truffle oil

Mosaic game and bacon terrine, mini loaf, winter chutney
Salmon and crayfish roulade, baby gem, citrus and herb dressing

MAINS

Roasted bronze turkey, pigs in blankets, roasted parsnips, carrots, celeriac purée, roasted goose fat potatoes, turkey jus

Pan-fried Halibut, Parisian potatoes, sea vegetables, Champagne and caviar sauce Salt baked celeriac, pan-fried girolles, falafel, black garlic, crispy cavolo nero Rare filet of beef, slow-cooked feather blade, celeriac purée, Parisian potatoes, beef jus

DESSERTS

Brandy flamed Christmas pudding, brandy sauce, fruit compote

Coconut and chocolate mousse, marinated cherries, dark chocolate curls

Spiced fruit arctic roll

Selection of French and English cheeses, chutney, crackers

£85.00

per person



£42.50

per child (3 - 12 years)

(V = Vegetarian, VE = Vegan, GF = Gluten Free)







PARTY

7.00pm arrival, buffet served at 8.00pm

Celebrate the New Year at our Black Tie Gala Dinner. Enjoy a glass of Champagne on arrival, followed by our 3-course buffet dinner. Dance the night away with our DJ and disco, see in the New Year with a glass of Champagne and carry on dancing until 1am.

Cold meat platter

Pâté

Cured fish platter

Oyster shucking station

Seafood boil (muscles, prawns, corn, smoked sausage, clams)

Honey glazed ham

Slow-cooked beef rib

Lamb kofta, mint and yoghurt dip

Selection of roasted and steamed vegetables

Selection of salads

Crudites and dips

Homemade bread and crackers



Cheese station

Dessert station

Profiterole tower

£75.00

per person



