



PACKED FULL OF

Festive Magic

WHATELY
HALL HOTEL

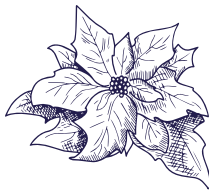


Let's Celebrate



*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.



Book now on **01295 253 261** or email enquiries@whatelyhall.co.uk



Festive

PARTY NIGHTS

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

£49.00

per person

After a night of partying, we are sure you will be ready to kick off your shoes and fall into a soft bed with a delicious breakfast the next day.

£105 Bed & Breakfast Main House | £85.00 Bed & Breakfast Garden Wing



Festive Lunches

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.

£39.00

per person

Book now on **01295 253 261** or email **enquiries@whatelyhall.co.uk**



Festive Menu

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)

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Festive

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

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Christmas Day

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.



STARTERS

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

£90.00

per person



£45.00

per child (3 - 12 years)

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New Year's Eve

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



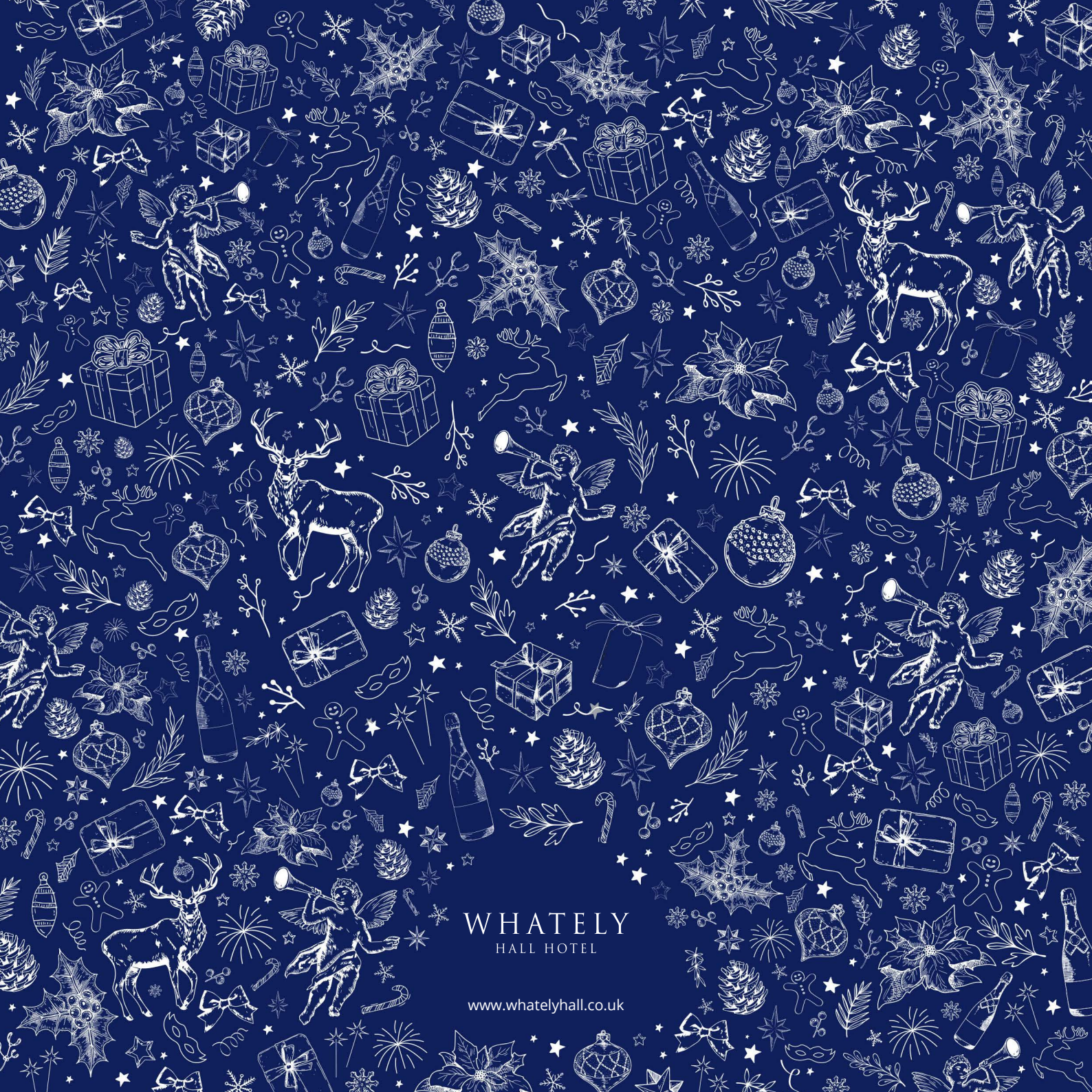
Cheese station
Dessert station
Profiterole tower

£95.00

per person



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