

Christmas Eve

- Arrive at the hotel from 3pm
- Indulge in a festive afternoon tea
- From 6.30pm join in with our carol singers in the Long Gallery
- A celebratory evening awaits commencing with a champagne and canapé reception hosted by the hotel team
- A sumptuous four-course dinner will be served in the Ballroom
- 11.30pm, midnight mass at the Church of the Holy Angels followed by hot cocoa on your return to the Hall.

Christmas Day

Christmas spent at the Hall is a Christmas of elegance and style, but in a very relaxed and informal atmosphere. It is our pleasure and honour to make your festivities very special indeed.

Boxing Day

We'll carry through the festive spirit well into Boxing Day; dining will be more casual in the daytime, but in an ambience which captures the lovely Christmas after-glow.

St Stephen would, we hope, approve.

Dates and Prices

24th - 26th December

3 Nights £ 535 Per Person

CHRISTMAS EVE DINNER

Starters

- Tomato and roasted red pepper soup, garden herb pesto (v)
- Smoked duck breast 'Caesar' salad
- White crab meat and spring onion tian, sweet chilli dressing, Asian slaw
- Red pepper hummus, mozzarella pearls, pepper tuile, marinated vegetables, crispy roquette (v)

Mains

- Roast rump of lamb, potato galette, Nicoise jus
- Chicken boudin stuffed with ham and blue cheese, potato fondant, white wine and herb cream sauce
- Pan fried salmon steak, lemon and garlic butter
- Aubergine, pepper and courgette gateau topped with chargrilled haloumi (v)

All mains served with wilted baby leaf spinach, baby carrots and tenderstem broccoli

Desserts

- Fig tart tatin, caramel mascarpone, fig roll crumble
- Trio of orange; sticky marmalade sponge, mandarin mousse, blood orange sorbet
- Dark chocolate sphere, white chocolate panna cotta, pistachio sponge, strawberry salsa
- Cheese and biscuits, grapes, fruit chutney, celery



CHRISTMAS DAY LUNCH

Starters

- Cauliflower soup, baked gruyère filled gougère (v)
- Poached salmon gateau, marinated king prawn, pickled cucumber, mixed leaves
- Slow cooked duck leg ballotine, venison loin carpaccio, quince jelly, gaufrette crisps,
- Mediterranean vegetable terrine, chargrilled halloumi, yellow pepper essence (v)

Mains

- Roast breast and leg of British turkey, bread and cranberry sauce
- Hand carved roast sirloin of British beef, horseradish sauce
- Both served with buttered chateau potatoes, creamed mashed potato, Yorkshire pudding, sage and onion stuffing, pig in blanket, red wine jus*
- Pan fried whole lemon sole, caper and brown shrimp butter
- Brie, leek and potato pithivier, chive and mustard seed velouté sauce (v)
- All served with family style seasonal vegetables*

Desserts

- Spiced apple and pear crumble tart, vanilla bean ice cream
- Chocolate torte, gingerbread, coffee crèmeux
- Passionfruit and mango bavaois, pate de fruits, popping candy
- Mini pecan pie, maple and walnut ice cream, macaron, pistachio opera



BOXING DAY DINNER

Starters

- Parsnip soup, curried parsnip shavings (v)
- Roast chicken, ham, apricot and pistachio terrine, filo crisp, spiced apricot purée, ciabatta shards
- Peppered mackerel and brown shrimp salad, radish, saffron potato, horseradish mayonnaise
- Wild mushroom and spinach tart, truffle foam, pickled shimeji mushroom, sakura cress (v)

Mains

- Duck a l'orange, potato mosaic
- Duo of pork; belly and loin, mustard mash, sage jus
- Herb crusted cod loin, basil cream sauce
- Roasted butternut squash, chilli and cherry tomato risotto (v)
- All mains served with creamed cabbage, curly kale, buttered green beans*

Desserts

- Chocolate and Nutella fondant, vanilla ice cream, nougatine snap
- Baby pear frangipan tart, crème anglaise, caramel dipped hazelnuts
- 'Banoffee' baked Alaska, caramelised banana
- Cheese and biscuits, grapes, fruit chutney, celery

