



Washingborough Hall

HOTEL | WEDDINGS | EVENTS

Christmas & New Year

2024



## Heart-warming, charming & inviting

Gather your nearest and dearest for an award-winning Christmas dining experience at our elegant country house.

You can join us on Christmas Eve, Christmas Day, Boxing Day, New Year's Eve or New Year's Day for a deliciously indulgent three course lunch.





# Christmas Eve Lunch

TUESDAY 24TH DECEMBER 2024

Arrival from 12noon, lunch served at 1pm

## STARTERS

Creamed White Onion Soup, Sourdough Croutons, Parsley Oil (V)  
Pressed Chicken, Sage & Pancetta Terrine, Warm Homemade Ciabatta, Cranberry & Orange Chutney  
'John Ross' Smoked Salmon, Hot Smoked Salmon Mousse, Tomato & Dill Vierge, Crisp Focaccia  
Honey Glazed Beetroot Galette, Whipped Feta, Rocket, Walnuts & Balsamic (V)

## MAINS

Roast Sirloin of Beef, Duck Fat Roast Potatoes, Yorkshire Pudding, Red Wine Gravy  
Braised Blade of Beef, Yorkshire Pudding, Duck Fat Roast Potatoes, Red Wine Gravy  
Roast Breast of Turkey, Pigs in Blanket, Roast Parsnips, Duck Fat Roast Potatoes, Bread Sauce & Gravy  
Pan Fried Alfred Enderby Smoked Haddock, Potato Rosti, Buttered Spinach, Curried Hollandaise Sauce  
Baked Creamed Wild Mushroom & Stilton Gnocchi, Spinach & Pinenuts (V)  
*All Served with Seasonal Vegetables*

## DESSERTS

Dark Chocolate & Cointreau Mousse, Cocoa Shortbread Crumble, Bitter Orange Puree  
Apple & Cinnamon Crumble, Calvados Crème Anglaise  
Homemade Christmas Pudding, Brandy Custard  
Cheese Plate, Lincolnshire Plum Bread & Homemade Fruit Chutney

**2 courses £38.95 per person,  
including filter coffee or tea**

**3 courses £49.95 per person,  
including filter coffee or tea**

Please call us on 01522 790 340 to book





# Christmas Day Lunch

THE MAIN EVENT

Arrival from 12noon for canapes, lunch served at 1pm

## STARTERS

Creamed White Onion Velouté, Chestnut & Gruyere Souffle, Parsley Oil (V)  
Pressed Chicken & Sage Terrine, Smoked Bacon Butter, Warm Homemade Brioche, Cranberry & Orange Chutney  
'John Ross' Smoked Salmon, Hot Smoked Salmon Mousse, Tomato & Tiger Prawn Vierge, Crisp Focaccia  
Twice Baked Stilton Souffle, Caramelised Red Onion, Rocket & Walnuts (V)

## MAINS

Roast Breast of Turkey, Pigs in Blanket, Roast Parsnips, Duck Fat Roast Potatoes, Bread Sauce & Gravy  
Roast Fillet of Lincolnshire Beef, Black Truffle Dauphinoise Potato, Smoked Pancetta Bourguignonne  
Pan Fried Seabass Fillet, Crab, Lemon & Tarragon Tortellini, Bisque Velouté & Spinach  
Baked Creamed Wild Mushroom & Baron Bigod Gnocchi, Spinach & Pinenuts (V)  
*All Served with Seasonal Vegetables*

## DESSERTS

Homemade Christmas Pudding, Brandy Custard & Calvados Raisins  
Dark Chocolate & Orange Crèmeux, Roast Pistachio Ice Cream, Cocoa Shortbread Crumb  
Baked Egg Custard Tart, Mulled Blackcurrant Sorbet, Speculoos Tuille Biscuit  
Cheese Plate, Lincolnshire Plum Bread & Homemade Fruit Chutney

**Canapes on arrival followed by 3 courses & finishing with coffee or tea & petit fours**

**£120 per person**

**Call us on 01522 790340 to book today**

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# Boxing Day Lunch

THURSDAY 26TH DECEMBER 2024

Arrival from 12noon, lunch served at 1pm

## STARTERS

Roast Parsnip Soup, Mini Onion Bhaji, Curry Oil (V)  
Chicken Liver Parfait, Warm Homemade Brioche, Caramelised Red Onion Chutney  
'John Ross' Smoked Salmon, Celeriac Caper & Grain Mustard Remoulade, Homemade Ciabatta  
Caramelised Shallot & Thyme Tart Tatin, Goats Cheese & Rocket Salad (V)

## MAINS

Roast Sirloin of Beef, Duck Fat Roast Potatoes, Yorkshire Pudding, Red Wine Gravy  
Roast Loin of Pork, Crackling, Apple Sauce, Shallot & Thyme Stuffing, Duck Fat Roast Potatoes, Gravy  
Alfred Enderby Smoked Haddock, Rosti Potato, Grain Mustard Creamed Spinach  
Baked Creamed Wild Mushroom & Stilton Gnocchi, Spinach & Pinenuts (V)  
*All Served with Seasonal Vegetables*

## DESSERTS

Dark Chocolate & Cointreau Mousse, Cocoa Shortbread Crumble, Bitter Orange Puree  
Apple & Cinnamon Crumble, Calvados Crème Anglaise  
Baked Egg Custard Tart, Mulled Blackcurrant Sorbet, Speculoos Crumb  
Cheese Plate, Lincolnshire Plum Bread & Homemade Fruit Chutney

**2 courses £38.95 per person,  
including filter coffee or tea**

**3 courses £49.95 per person,  
including filter coffee or tea**

Please call us on 01522 790 340 to book





# New Year's Eve Lunch

TUESDAY 31ST DECEMBER 2024

Arrival from 12noon, lunch served at 1pm

## STARTERS

Broccoli, Spinach & Stilton Soup, Treacle Soda Bread Croutons, Parsley Oil (V)  
Chicken Liver Parfait, Warm Homemade Brioche, Crisp Pancetta, Caramelised Red Onion Marmalade  
'John Ross' Smoked Salmon, Hot Smoked Salmon Mousse, Tomato & Dill Vierge, Crisp Focaccia  
Wild Mushroom, Pine Nut & Parmesan Risotto, Dressed Baby Herb Salad (V)

## MAINS

Roast Sirloin of Beef, Yorkshire Pudding, Duck Fat Roast Potatoes, Red Wine Gravy  
Braised Blade of Beef, Yorkshire Pudding, Duck Fat Roast Potatoes, Red Wine Gravy  
Honey, Treacle & Grain Mustard Roast Gammon, Garlic & Thyme Roast Potatoes, Cumberland Sauce  
Pan Fried Seabream, Pea & Spinach Risotto, Lemon Dressed Pea shoots  
Caramelised Shallot & Thyme Tarte Tatin, Goats Cheese & Rocket Salad (V)  
*All Served with Seasonal Vegetables*

## DESSERTS

Treacle Tart, Lemon Curd & Clotted Cream  
Dark Chocolate Mousse, Kirsch Cherries, Cocoa Sable Biscuit  
Panettone Bread & Butter Pudding, Vanilla Anglaise  
Cheese Plate, Lincolnshire Plum Bread & Homemade Fruit Chutney

**2 courses £38.95 per person**  
including filter coffee or tea

**3 courses £49.95 per person**  
including filter coffee or tea

Please call us on 01522 790 340 to book





# New Year's Day Lunch

WEDNESDAY 1ST JANUARY 2025

Arrival from 12noon, lunch served at 1pm

## STARTERS

Roast Parsnip Soup, Mini Onion Bhaji, Curry Oil (V)  
Chicken Liver Parfait, Warm Homemade Brioche, Caramelised Red Onion Chutney  
'John Ross' Smoked Salmon, Celeriac Caper & Grain Mustard Remoulade, Homemade Ciabatta  
Caramelised Shallot & Thyme Tart Tatin, Goats Cheese & Rocket Salad (V)

## MAINS

Roast Sirloin of Beef, Duck Fat Roast Potatoes, Yorkshire Pudding, Red Wine Gravy  
Roast Loin of Pork, Crackling, Apple Sauce, Shallot & Thyme Stuffing, Duck Fat Roast Potatoes, Gravy  
Alfred Enderby Smoked Haddock, Rosti Potato, Grain Mustard Creamed Spinach  
Baked Creamed Wild Mushroom & Stilton Gnocchi, Spinach & Pinenuts (V)  
*All Served with Seasonal Vegetables*

## DESSERTS

Dark Chocolate & Cointreau Mousse, Cocoa Shortbread Crumble, Bitter Orange Puree  
Apple & Cinnamon Crumble, Calvados Crème Anglaise  
Baked Egg Custard Tart, Mulled Blackcurrant Sorbet, Speculoos Crumb  
Cheese Plate, Lincolnshire Plum Bread & Homemade Fruit Chutney

**2 courses £38.95 per person,  
including filter coffee or tea**

**3 courses £49.95 per person,  
including filter coffee or tea**

Please call us on 01522 790 340 to book





# Children's Three Course Menu

£17.95 per child

Available every lunch or dinner except Christmas Day

## STARTERS

Homemade Tomato Soup

Garlic Ciabatta

## MAINS

Lincolnshire Sausages, Mashed Potato, Gravy & Peas

Tomato & Basil Pasta with Parmesan Cheese

Fish Goujons with Chips & Peas

## DESSERTS

Chocolate Brownie with Vanilla Ice Cream

Sticky Toffee Pudding with Vanilla Ice Cream







## Frequently asked questions

### **How do I book my table during the Christmas Period?**

You can book your table by contacting our friendly reception team on 01522 790 340 or email [enquiries@washingboroughhall.com](mailto:enquiries@washingboroughhall.com)

A non-refundable deposit of £10/person is required for all table bookings.

Pre-orders are also required in advance of your reservation date if your table is for 8 guests or above, maximum guests for a table in our restaurant is 12. Private dining is available for higher numbers.

For Christmas Eve, Christmas Day, Boxing Day, New Years Eve and New Years Day bookings for Lunch we will require 50% non-refundable deposit on booking with full payment the first week of December along with pre-orders for the table – even if there are only 2 guests.

### **What time is Lunch served?**

On Christmas Eve, Christmas Day, Boxing Day, New Years Eve and New Years Day we will be serving Lunch at 1pm with the Hall opening from 12 noon.

### **Why is my deposit lost on the day if one or more people do not turn up?**

A festive meal price includes the cost of pre-Christmas administration, menu printing, web design, training, the ingredients, the people making & serving your meal. These resources have been used to make your absent guest welcome. We respect due to their own circumstances your guest has chosen not to attend & therefore we do not request full payment but retain only the deposit paid.

### **Can I obtain a refund of my deposit / payment made in advance?**

All table/function deposits are non-refundable.

### **Do you cater for special dietaries?**

All guests with dietary requirements are advised to read our allergen policy, available to view on our website or upon request at reception. In addition please choose your meal options from our festive dietaries menu pack.

Please advise upon booking & note clearly on the pre-order form.

### **Will there be any changes to the menu on the day/ night?**

We will do everything we can to ensure the menu stays the same as published. Our Head Chef reserves the right to change dishes either in part or whole without notice.

### **Can I set up a bar tab & order wine at the table?**

A tab can be set for the table but not for individuals. Guests can pay for individual drinks as they order if you are not paying as a group.

### **Can I bring my own drinks?**

We have a fully stocked bar & a great wine list at Washingborough Hall for you to enjoy. Should you require something in particular please discuss this upon booking. Any drinks on the premises not purchased from the bars at Washingborough Hall Hotel will incur a corkage charge.





## Frequently asked questions

### **Regarding payment, can I pay just for myself on the day/ night?**

A member of our serving team will bring your bill to your table for payment.

For all tables, we accept one payment from the booker, whether this be via cash or debit card.

One bill will be issued for the whole group. Please pay for your drinks as you go along if you intend to pay separately. Credit cards cannot be accepted for amounts in excess of £500.

BACS payments in advance are welcomed.

### **Do you accept cheques?**

Cheques for £100 & above can be accepted in advance of your booking. We only accept one cheque from the booker & this must have cleared in advance. Cheques are to be made payable to Washingborough Hall Hotel

### **How can I pay gratuity?**

An optional 10% gratuity is added to all food bills from the Bar & Restaurant at Washingborough Hall Hotel. Please be assured all gratuity is shared between all members of the 'Washy Hall' team equally on an hour's worked basis, if you do not wish to have this added to your bill, please let your server know.

### **Can I book a room to stay over Christmas?**

Washingborough Hall's bedrooms will be closed from 23rd December until 2nd January 2025. We will only be open between 12 noon & 4.30pm for Lunches on 24th, 25th, 26th, 30th & 31st December and 1st January, no other services will be available.

