



Washingborough Hall

HOTEL | WEDDINGS | EVENTS

December 2024

FESTIVE DINING



## Heart-warming, charming & inviting

The festivities kick off at Washingborough Hall from 20th November 2024. Get together with family, friends or colleagues in our beautifully adorned dining rooms for a festive lunch, afternoon tea or dinner prepared by our award-winning kitchen team.

Or why not enquire about hiring our private dining rooms for an exclusive Christmas celebration?





# Festive Lunches

20TH NOVEMBER - 23RD DECEMBER

Arrive to a warm welcome and festive décor at our charming country house, and enjoy a delicious, seasonal lunch in our elegant dining rooms.

**Served Monday to Saturday 12 noon – 2pm**

## STARTERS

Creamed White Onion Soup, Lincolnshire Poacher Ciabatta Croutons, Thyme Oil (V)  
Chicken Liver Parfait, Shallot Jam, Homemade Brioche  
Smoked Mackerel Mousse, Lemon Pickled Cucumber, Toasted Sourdough, Chive Crème Fraiche  
Truffle & Tunworth Cheese Croquettes, Buttered Leeks & Walnut (V)

## MAINS

Roast Turkey Breast, Pigs in Blankets, Bread Sauce, Duck Fat Roast Potatoes & Roast Parsnips, Turkey Gravy  
Braised Blade of Beef & Smoked Pancetta Bourguignonne, Roast Celeriac, Creamed Potato  
Pan Fried Sea Bass, Roast Pepper & Chorizo Gnocchi, Tomato & Thyme Butter Sauce  
Roast Red Onion & Thyme Tart Tatin, Stilton, Rocket & Walnut Salad (V)  
*All Served with Seasonal Vegetables*

## DESSERTS

Homemade Christmas Pudding, Grand Marnier Custard, Mulled Cranberries  
Warm Dark Chocolate Tart, Peanut Butter Ice Cream, Salted Caramel Sauce  
Lemon Curd, Blackcurrant & Gingernut Cheesecake, Stem Ginger Ice Cream  
Selection of Artisan Cheeses, Quince Jelly, Grapes, Celery, Lincolnshire Plum Bread, Sourdough Crackers  
*Includes tea & filter coffee to finish*

**2 courses for £32.95 per person**

**3 courses for £38.95 per person**

*Lunch time private dining is available, room hire charges to cover setup are applicable.*

**Please call us on 01522 790 340 to book**





# Festive Sundays

1ST DECEMBER - 22ND DECEMBER

Countdown to Christmas with a delicious, seasonal Sunday roast. We have a new, tempting menu each Sunday throughout December for you to enjoy.

Served from 12pm - 2pm

## Sunday 1<sup>st</sup> December

### STARTERS

Creamed Cauliflower Soup, Roasted Garlic & Rosemary Focaccia Croutons (V)  
Pressed Ham Hock & Caper Terrine, Celeriac & Grain Mustard Remoulade, Sourdough Toast  
Blackened Mackerel Fillet, Warm Ciabatta, Sweet & Sour Peppers, & Olive Tapenade  
Creamed Wild Mushrooms & Spinach Toasted Brioche (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  
Roast Turkey, Pigs in Blankets, Roast Potatoes, Roast Parsnips, Bread Sauce & Gravy  
Seared Fillet of Salmon, Wilted Spinach & leeks, Rosti Potato & Tarragon Hollandaise  
Roast Butternut Squash & Pine Nut Cannelloni, Baked Goats Cheese, Tomato & Thyme (V)  
*All Served with Seasonal Vegetables*

### DESSERTS

Steamed Jam Sponge Pudding, Orange Custard  
Baked Vanilla Cheesecake, Raspberry Sorbet  
Dark Chocolate, Salted Caramel & Hazelnut Delice, Clotted Cream Ice Cream  
Cheese Plate, Lincolnshire Plum Bread & Homemade Fruit Chutney

2 courses £37.00 per person

3 courses £46.95 per person

Please call us on 01522 790 340 to book





# Festive Sundays

1ST DECEMBER - 22ND DECEMBER

Countdown to Christmas with a delicious, seasonal Sunday roast. We have a new, tempting menu each Sunday throughout December for you to enjoy.

Served from 12pm - 2pm

## Sunday 8<sup>th</sup> December

### STARTERS

Leek & Potato Soup, Cheddar & Chive Croutons (V)  
Chicken Liver & Bacon Parfait, Onion Marmalade & Homemade Brioche Toast  
Salmon & Dill Fishcake, Soft Poached Egg, Tartare Sauce & Watercress  
Wild Mushroom, Celeriac & Tunworth Risotto, Walnut Dressed Rocket (V)

### MAINS

Roast Sirloin of Beef, Yorkshire Pudding, Duck Fat Roast Potatoes, Red Wine Gravy  
Braised Blade of Beef, Yorkshire Pudding, Beef Dripping Roast Potatoes, Red Wine Gravy  
Roast Turkey, Pigs in Blankets, Roast Potatoes, Roast Parsnips, Bread Sauce & Gravy  
Pan Roast Fillet of Cod, Roast Root Vegetables, Chorizo & Tomato Beurre Blanc  
Red Onion & Thyme Tart Tatin, Grilled Goats Cheese & Thyme Oil (V)  
*All Served with Seasonal Vegetables*

### DESSERTS

Warm Christmas Pudding, Rum Custard, Spiced Calvados Raisins  
Chocolate Orange Brownie, Caramelised Oranges & Clotted Cream Ice Cream  
Glazed Baked Lemon Tart, Blood Orange Sorbet  
Cheese Plate, Lincolnshire Plum Bread & Homemade Fruit Chutney

**2 courses £37.00 per person**

**3 courses £46.95 per person**

Please call us on 01522 790 340 to book





# Festive Sundays

1ST DECEMBER - 22ND DECEMBER

Countdown to Christmas with a delicious, seasonal Sunday roast. We have a new, tempting menu each Sunday throughout December for you to enjoy.

Served from 12pm - 2pm

## Sunday 15<sup>th</sup> December

### STARTERS

Roast Celeriac & Apple Soup, Malt Bread Croutons (V)  
Pressed Pork, Garlic & Thyme Rillettes, Spiced Apple Chutney, Homemade Sourdough  
Poached Salmon & Watercress Salad, Sweet Pickled Shallots  
Sweet Roast Roscoff Onion Tatin, Goats Cheese & Honey Mousse, Dressed Rocket (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  
Roast Breast of Turkey, Pigs in Blanket, Roast Parsnips, Duck Fat Roast Potatoes, Bread Sauce & Gravy  
Pan Fried Seabream, Sweetcorn & Spinach Risotto, Parsley Oil  
Baked Root Vegetable Gnocchi, Spinach & Stilton (V)  
*All Served with Seasonal Vegetables*

### DESSERTS

Treacle Tart, Lemon Curd & Clotted Cream  
Dark Chocolate Mousse, Kirsch Cherries, Cocoa Sable  
Apple & Blackcurrant Crumble Tartlet, Vanilla Anglaise  
Cheese Plate, Lincolnshire Plum Bread & Homemade Fruit Chutney

2 courses £37.00 per person

3 courses £46.95 per person

Please call us on 01522 790 340 to book





# Festive Sundays

1ST DECEMBER - 22ND DECEMBER

Countdown to Christmas with a delicious, seasonal Sunday roast. We have a new, tempting menu each Sunday throughout December for you to enjoy.

Served from 12pm - 2pm

## Sunday 22<sup>nd</sup> December

### STARTERS

Broccoli & Stilton Soup, Treacle Soda Bread Croutons, Crème Fraiche (V)  
Chicken Liver Parfait, Red Onion Marmalade & Homemade Brioche  
Smoked Salmon, Celeriac Remoulade, Lemon Toasted Ciabatta & Dressed Watercress  
Goats Cheese, Thyme & Honey Mousse, Toasted Malt Bread, Balsamic Rocket (V)

### MAINS

Roast Breast of Turkey, Pigs in Blanket, Roast Parsnips, Duck Fat Roast Potatoes, Bread Sauce & Gravy  
Braised Blade of Beef, Yorkshire Pudding, Duck Fat Roast Potatoes, Red Wine Gravy  
Roast Sirloin of Beef, Yorkshire Pudding, Duck Fat Roast Potatoes, Red Wine Gravy  
Pan Fried Alfred Enderby Smoked Haddock, Spiced Leek & Potato Chowder  
Roast Seasonal Squash, Sage & Cote Hill Blue Risotto, Dressed Watercress (V)  
*All Served with Seasonal Vegetables*

### DESSERTS

Homemade Christmas Pudding, Caramelised Clementine, Amaretto Anglaise  
Baked Chocolate & Hazelnut Tart, White Chocolate Ice Cream  
Lemon & Raspberry Curd Meringue Roulade  
Cheese Plate, Lincolnshire Plum Bread & Homemade Fruit Chutney

**2 courses £37.00 per person**

**3 courses £46.95 per person**

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







# Festive Afternoon Tea

22ND NOVEMBER - 23RD DECEMBER

Our wonderfully wintry afternoon tea is perfect for sharing with friends in the lead up to Christmas. Expect festive flavours and indulgent sweet treats.

**Served Monday – Sunday between 2.30pm and 4pm subject to availability**

## FINGER SANDWICHES & SAVOURIES

Roast Turkey, Brie & Cranberry Chutney  
Beetroot Gravadlax, Dill Crème Fraiche, Sweet Pickled Cucumber  
Extra Mature Cheddar, Pickled Shallot & Caper Mayonnaise  
Cranberry & Sage Boston Sausage Roll  
Roast Seasonal Squash & Smoked Lincolnshire Poacher Arancini

## CAKES

Homemade Fruit Scone, Clotted Cream, Blackcurrant Jam  
Raspberry & Roast Almond Frangipane  
Dark Chocolate & Cherry Macaron  
Lemon Curd & White Chocolate Viennese Whirl

*Choose from loose leaf, fruit & herbal teas, or filter coffees*

*Speciality coffee & hot chocolate charges apply*

**£28.95 per person**

***(Add a Mulled Wine or glass of Kir Royale from £9.50 per glass)***

**Please call us on 01522 790 340 to book**





# Festive Dinners

22ND NOVEMBER - 23RD DECEMBER

Make the most of the festive season with an evening of great food, company and beautiful surroundings. Join us for a two or three-course festive dinner in the lead up to the 'big day'.

**Served from 6pm - 9pm**

## STARTERS

Lightly Curried Parsnip Soup, Onion Bhaji, fennel & Apple Curry Oil (V)  
Smoked Salmon, Warm Buckwheat Blini, Beetroot & Caper Remoulade, Watercress  
Warm Ham Hock, Apple & Tarragon, English Muffin, Soft Poached Egg,  
Grain Mustard Hollandaise  
Warm Butternut Squash, Stilton, Sage & Chestnut Tart, Shallot & Endive Salad (V)

## MAINS

Roast Turkey 'Saltimbocca', Duck Fat Rosti Potato, 'Mountain' Lincolnshire Sausage, Cranberry, Chestnut & Stilton Stuffing, Steamed Kale  
Roast Venison Loin, Celeriac Dauphinoise Potato, Wild Mushroom Bourguignon, Caramelised Onion Puree  
Pan Fried Fillet of Brill, Confit Garlic & Tarragon Pomme Dauphine, Wilted Spinach, Jerusalem Artichoke Puree, Hazelnut Oil  
Leek, Black Truffle & Tunworth Arancini, Celeriac, Herb & Pinenut Salad (V)  
*All Served with Seasonal Vegetables*

## DESSERTS

Preserved Apricot Marmalade Frangipane Tart, Lemon Curd Ice Cream  
Warm Dark Chocolate & Hazelnut Fondant Pudding, Caramel Chocolate Ganache, Vanilla Ice Cream  
Winter Spiced Greek Yogurt Pannacotta, Candied Clementine & Gingerbread  
Selection of Artisan Cheeses, Quince Jelly, Grapes, Celery, Lincolnshire Plum Bread, Sourdough Crackers  
*Includes tea & filter coffee to finish*

### Sunday - Thursday

2 courses for £42.95 per person  
3 courses for £48.95 per person

### Friday & Saturday

2 courses for £44.95 per person  
3 courses for £50.95 per person

Please call us on 01522 790 340 to book





## Frequently asked questions

### **How do I book my table during the festive 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 rooms are available for dinner, there will be a room hire charge, dependant on numbers, from £150. Call 01522 790 340 to enquire or book.

### **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?**

No, 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.

### **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.





## Frequently asked questions

### **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.

