

Christmas MENU



HEALDS HALL





HEALDS HALL

CHRISTMAS COCKTAIL PARTY NIGHTS

Thursday's, Friday's & Saturday's

Live music, Christmas style sharing platters

Full cocktail bar available



MINI HOMEMADE BURGER

CRISPY PARMESAN & TRUFFLE BRUSSEL SPROUTS

SLOW COOKED BEEF CROQUETTE

CRISPY TURKEY LEG SPRING ROLL & SWEET CHILLI DIP

YORKSHIRE PUDDING, ROAST BEEF, WATERCRESS & BERNAISE SAUCE

TURKEY, BRIE, SMOKED BACON CROQUE MONSIEUR

PIGS IN BLANKETS, SOUTHERN FRIED, TURKEY BITES & CRANBERRY BBQ SAUCE

ROSEMARY & GARLIC POTATOES

POTATO & CHEDDAR SCOTCH EGG, FRUIT BROWN SAUCE

CRISPY FISH TACOS, AVOCADO, CORIANDER & TOMATO SALSA

FALAFEL, HUMMUS, MINT & FETA DRESSING



MINCE PIES

CHOCOLATE BROWNIES

LEMON DRIZZLE CAKE

CLEMENTINE CHEESECAKE

Private parties & business meetings welcome

£35.00 per person

From 7PM, bar closes at midnight



HEALDS HALL

CHRISTMAS EVE

SHARING BOARDS

Served 12.00 - 4:30PM

FISH SHARING BOARD £29.95

TEMPURA KING PRAWNS /// tomato & chilli jam, coriander

CRISPY INSHORE SQUID /// lemon & garlic mayonnaise

HOME CURED SALMON GRAVADLAX /// sweet mustard dressing

POTTED CRAB /// toasted focaccia bread

PEPPERED SMOKED MACKERAL BRUSCHETTA /// beetroot, crème fraiche, pickled shallots

TANDOORI SEA BASS /// kachumber salad, yogurt & mint

MEAT SHARING BOARD £29.95

SERRANO HAM & CHORIZO

SLOW COOKED BEEF CROQUETTES /// celeriac puree, smoked bacon jam

PIGS IN BLANKETS

CRISPY BELLY PORK /// black pudding & bean stew

MINI CHICKEN & BACON CAESAR SALAD

SALT AGED RUMP STEAK /// salsa verde, lemon & garlic potatoes

VEGETARIAN SHARING BOARD £21.95

CRISPY FALAFELS /// hummus & pomegranate

WHITE ONION ARANCINI /// onion puree & sage oil

BEETROOT & GOATS CHEESE SALAD

CRISY PARMASAN & TRUFFLE BRUSSELD SPROUTS

ROAST CAULIFLOWER /// romesco sauce, toasted almonds

ROAST ARTICHOKEs /// crème fraiche, lemon, cheddar & chives

ALL SERVED WITH MULLED WINE



HEALDS HALL

CHRISTMAS EVE

SMALL PLATES

Served 12.00 - 4:30PM

AS PRICED OR 4 DISHES MARKED * FOR £20.00

TEMPURA KING PRAWNS /// tomato, chilli jam, coriander £9.95

CRISPY INSHORE SQUID /// lemon & garlic mayonnaise £8.95

WHITE ONION ARANCINI /// onion puree & sage oil £5.95*

SALT AGED RUMP STEAK /// crispy garlic, lemon potatoes £10.95

CREAMY WILD MUSHROOMS ON TOAST £6.95*

BLACK PUDDING SCOTCH EGG /// rhubarb & beetroot ketchup £6.95*

HOME CURED SALMON GRAVADLAX /// sweet mustard dressing £9.95

PIGS IN BLANKETS £5.95

CRISPY PARMESAN & TRUFFLE BRUSSEL SPROUTS £5.95*

CRISPY FRIED FISH TACOS avocado, coriander, tomato salsa £7.50*

CRISPY FALAFELS hummus & pomegranate £6.95*

SLOW COOKED BEEF CROQUETTES celeriac puree, smoked bacon jam £7.95*

SOUTHERN FRIED TURKEY BITES cranberry bbq sauce £6.95*

MINI YORKSHIRE PUDDING roast beef fillet, bearnaise sauce £7.95*

ALL SERVED WITH MULLED WINE



HEALDS HALL

CHRISTMAS DAY

CRAB & LOBSTER CROQUETTE /// buttered spinach, creamy lobster bisque

CANTALOUPE MELON GRAN RESERVE /// iberico ham & aged balsamic

DUCK LIVER & FOIE GRAS PARFAIT /// toasted brioche & fig chutney

WHITE ONION ARANCINI /// onion puree & sage oil

SMOKED CURED SALMON, LEEK & POTATO TERRINE /// prawns, crème fraîche & lemon

CREAM OF CELERIAC SOUP /// mature cheddar & chive



ROAST SALT AGED SIRLOIN OF BEEF /// celeriac mash, beef shin, baby onion & red wine sauce

ROAST LOCALLY REARED TURKEY /// chipolata & smoked bacon, sage & chestnut stuffing & roast gravy

GRILLED FILLET OF SEAS BASS/// king prawn, mussel, tomato & parsley stew

PANFRIED HALIBUT LOIN /// braised fennel, fresh crab, lobster cream sauce

SLOW COOKED LAMB SHANK /// parsnip mash, smoked bacon, & rosemary sauce

CRISPY DUCK LEG CONFIT /// pearl barley & beetroot risotto, pear & sage sauce

ROAST CAULIFLOWER /// chestnut puree, wild mushrooms & spinach, crispy kale



TRADITIONAL CHRISTMAS PUDDING /// creamy dark rum sauce

SPICED GINGER CAKE /// poached rhubarb, ginger caramel ice cream

RICH DARK CHOCOLATE TART /// cherry compote, sour cherry ice cream, dark chocolate sauce

GLAZED LEMON CRÈME BRULÉE /// lemon cookies, raspberry & strawberry compote

CLEMANTINE & MASCARPONE CHEESECAKE /// vanilla sauce & marinated clementine

SELECTION OF ARTISAN CHEESE /// biscuits, homemade chutney & grapes



COFFEE & MINCE PIES

80.00 per person /// 29.00 per child of 10 years & under, each child to receive a present from Santa
Under 2's free - no present
Pre order required



HEALDS HALL

BOXING DAY

YORKSHIRE PUDDING /// mini sausages & onion gravy

CREAM OF TOMATO SOUP

CRISPY DUCK SPRING ROLL /// bok choy, coriander salad, sweet chilli dressing

CHICKEN LIVER & FOIE GRASS PARFAIT /// melba toast & grape chutney

SALMON GRAVADLAX /// crème fraiche, cucumber & dill salad, sweet mustard dressing

GRILLED GOATS CHEESE /// roast pepper & tomato compote, basil & pine nut crumb

ROYAL GREENLAND PRAWN COCKTAIL /// marie rose, little gem, tomato, cucumber & lemon

CANTELOUPE & WATERMELON /// raspberry & sorrel sorbet

ROAST RUMP OF YORKSHIRE BEEF /// Yorkshire pudding & roast gravy

ROAST LOIN OF YORKSHIRE PORK /// apple sauce, crackling, sage & onion stuffing & gravy

GRILLED FILLET OF SALMON /// wilted spinach, lemon & dill hollandaise sauce

STEAK & KIDNEY PUDDING /// creamy mash, rich steak & kidney gravy

GRILLED FILLET OF SEABASS /// artichoke, roast pepper, sun blushed tomato, basil risotto cake, tomato butter sauce

ROAST BREAST OF CHICKEN /// coq au vin style sauce, dauphinoise potatoes

SPICED POTATO, LENTIL, CHICKPEA & SPINACH CURRY /// poppadum's, coriander rice & minted yogurt

STEAK BURGER /// brioche bun, smoked bacon, cheddar, lettuce, onion, tomato, burger relish, onion rings, chips

CRISPY BEER BATTERED HADDOCK /// mushy or garden peas, tartare sauce, chunky chips

RHUBARB MERINGUE APPLE CRUMBLE /// custard

TRADITIONAL CHRISTMAS PUDDING /// creamy dark rum sauce

SPICED GINGER CAKE /// poached rhubarb, ginger caramel ice cream

RICH DARK CHOCOLATE TART /// cherry compote, sour cherry ice cream, dark chocolate sauce

GLAZED LEMON CRÈME BRULÉE /// lemon cookies, raspberry & strawberry compote

CLEMETINE & MASCARPONE CHEESECAKE /// vanilla sauce & marinated clementine

SELECTION OF ARTISAN CHEESE biscuits /// homemade chutney & grapes

35.00 PER PERSON
17.50 PER CHILD 10 YEARS & UNDER
UNDER 2'S FREE
AVAILABLE 12:00PM-4:00PM



HEALDS HALL

NEW YEARS EVE

SLOW COOKED OX CHEEK /// celeriac puree, crispy shallots & smoked bacon

LOBSTER & CRAB CROQUETTES /// braised fennel & lobster cream sauce

CREAM OF ARTICHOKE SOUP /// smoked bacon & truffle oil

PRESSED DUCK TERRINE /// smoked duck, pear puree, watercress, crispy parsnip & blue cheese

SMOKED SALMON SCOTCH EGG /// cured salmon, pea & mint mayonnaise, cucumber & lemon

GOATS CHEESE ROAST BEETROOT /// beetroot & rhubarb ketchup, roasted walnuts



ROAST SALT AGED RIB OF BEEF /// wild mushroom, spinach, oxtail & red wine sauce

GRILLED FILLET OF SEABASS /// crispy squid, Thai salad, sweet & sour dressing

PANFRIED HALIBUT LOIN /// wilted spinach, tomato butter sauce, picked crab

ROAST BREAST OF CHICKEN /// roast cabbage, crispy chicken skin, roast garlic ketchup & chicken stock

ROAST RUMP OF LAMB /// mini shepherds pie, carrot puree, crispy parsnips & red wine sauce

WILD MUSHROOM WELLINGTON /// celeriac puree, crispy parsnips & red wine sauce



YORKSHIRE RHUBARB CUSTARD TART /// ginger caramel ice cream

DARK CHOCOLATE & ALMOND FONDANT /// dark chocolate sauce, vanilla ice cream

GREEN APPLE CHEESECAKE /// poached pear, vanilla sauce, crunchy oats

SELECTION OF ARTISAN CHEESE /// biscuits, homemade chutney & grapes



COFFEE & HOMEMADE FUDGE

70.00 PER PERSON

DISCO & BAR

FROM 5.00PM DISCO & TIMES TO BE CONFIRMED

PRE ORDERS REQUIRED



HEALDS HALL

NEW YEARS DAY

BOTTOMLESS BRUNCH

10:00AM - 2:30PM

PROSECCO OR BUCKS FIZZ

JUICES /// Pressed orange, cloudy pressed apple, pure cranberry

CEREALS /// simply oat granola, crunchy nut cornflakes, Weetabix, Bran flakes, Coco Pops

PASTRIES /// danish pastries, croissants, pain au chocolate

FRUITS & YOGURT /// stewed fruits, prunes, apricots, figs, apples & Greek yogurt

PANCAKES /// maple syrup

SMOKED SALMON & SCRAMBLED EGGS

FINNAN HADDOCK & POACHED EGGS

FULL ENGLISH BREAKFAST /// local bacon, sausages, black pudding, tomato, mushrooms, hash browns, baked beans, fired bread & eggs (any style)

EGGS BENEDICT /// royal or Florentine

£29.95 PER PERSON



HEALDS HALL

FESTIVE FAYRE MENU

STARTERS

Deep Fried Brie

Hand breaded brie, deep fried, served with a tomato & onion chutney

Prawn Cocktail

Royal Greenland prawns bound in Marie rose sauce, presented on a bed of gem lettuce, tomato & cucumber

Soup of the Day

Freshly homemade soup of the day served with focaccia bread & butter

MAINS

Roast Turkey

Roasted Stanacre Farm turkey breast, chipolatas, bacon, chestnut & sage stuffing, stove top roast gravy, seasonal vegetables

Featherblade of Beef

12hr Slow cooked Featherblade of beef, caramelised onion, seasonal vegetables, red wine & thyme sauce

Chickpea Falafel

Spinach, chickpea & bulgar wheat falafel, roasted peppers, aubergine, tomato & basil compote

DESSERTS

Clementine Cheesecake

Salted Caramel Chocolate Brownie

Classic Christmas Pudding

Served with a rich & creamy dark rum sauce

Three course £26.00pp

Three courses plus a coffee & Mince pie for £30.00pp



HEALDS HALL



How to make a booking throughout Christmas...

All bookings for Christmas Day, Boxing Day New Year's Eve & any of our party nights will require a £10 deposit per person. This is required at the time of booking. Tables are booked on a first come first served basis.

Full payment will be required 4 weeks prior to the date the function is being held. No refunds can be made after full payment is taken. Deposits are non transferrable & non-refundable.

For Christmas Day we will require a pre order for all guests plus, the names & ages of any children in the party. Age 2 & under are free but will not get a present or be supplied with food.

For Boxing Day, & New Year's Eve we will require pre orders for all the guests. All pre orders must be back to us along with full payment 4 weeks prior to the function date.

Our festive Fayre menu is available all day Monday – Thursday & Friday & Saturday 12pm till 4pm. At all times this must be booked in advance.

Contact us by email or telephone to secure your booking. Tel: 01924 409112 Email: enquire@healdshall.co.uk

