



Washingborough Hall

HOTEL | WEDDINGS | EVENTS

December 2025

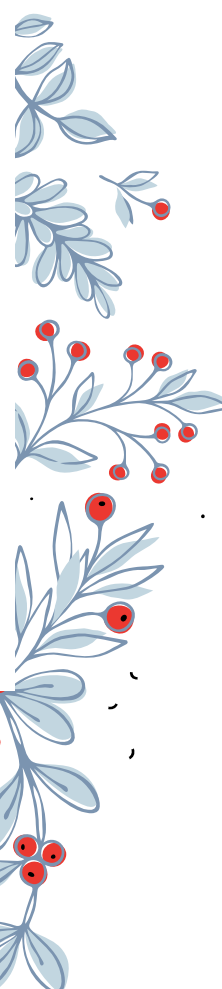
FESTIVE DINING



Heart-warming, charming & inviting

The festivities kick off at Washingborough Hall from 22nd November 2025. 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

21ST 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 Broccoli & Stilton Soup, Chive & Walnut Crème Fraiche

Chicken Liver Parfait, Fruit Chutney, Warm Homemade Brioche

Smoked Mackerel Mousse, Cucumber, Dill & Mustard Seed Pickle, Lemon Ciabatta, Fresh Horseradish Crème Fraiche

Gruyère & Pommery Grain Mustard Rarebit, Sourdough Toast, Carrot & Roast Chestnut Salad (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, Confit Garlic & Tarragon Creamed Potato

Pan Fried Sea Bass, Tagliatelle, Piquillo Pepper, Chorizo & Almond Sauce

Roast Red Onion & Thyme Tart Tatin, Stilton, Rocket & Walnut Salad (V)

All Main Courses Served with Complimentary Seasonal Vegetables

DESSERTS

Homemade Christmas Pudding, Orange Custard, Cranberry & Grand Marnier Compote

Chilled Dark Chocolate Fondant, Roast Peanut Crumble, Clotted Cream Ice Cream

Caramelised White Chocolate Mousse, Ginger Speculoos Biscuit, Blackcurrant & Lemon Curd Purée

Selection of Artisan Cheeses, Quince Jelly, Grapes, Celery, Lincolnshire Plum Bread, Sourdough Crackers

Tea or Filter Coffee

2 courses for £36.25 per person

3 courses for £42.85 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 - 21ST 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 7th December

STARTERS

Creamed Broccoli & Stilton Soup, Roasted Garlic & Thyme Focaccia Croutons (V)

Chicken Liver Parfait, Apple & Fig Chutney, Toasted Vines Brioche

Blackened Mackerel, Smoked Mackerel Mousse, Warm Ciabatta, Horseradish Crème Fraiche & Watercress

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

Pan Roast Seabass, Sweet Peppers, Nduja Romesco, Homemade Tagliatelle

Caramelised Balsamic Red Onion Tart Tatin, Colston Basset Stilton, Rocket & Candied Walnuts (V)

All Served with Seasonal Vegetables

DESSERTS

Steamed Jam Sponge Pudding, Orange Custard

Baked Vanilla Cheesecake, Raspberry Sorbet & Raspberry Compote

Dark Chocolate & Hazelnut Delice, Fudge Crumb, Clotted Cream Ice Cream

Cheese Plate, Lincolnshire Plum Bread & Homemade Fruit Chutney

Coffee or tea from £3.75 per person

2 courses £37.95 per person

3 courses £47.95 per person

Please call us on 01522 790 340 to book





Festive Sundays

1ST DECEMBER - 21ST 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 14th December

STARTERS

Leek & Potato Soup, Lincolnshire Poacher & Chive Croutons (V)
Chicken Liver Parfait, Crisp Pancetta, Onion Marmalade & Brioche Toast
Salmon & Dill Fishcake, Soft Poached Egg, Tartare Sauce & Watercress
Wild Mushroom, Celeriac & Parmesan 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, Marmalade Custard, Candied Orange
Dark Chocolate & Sea Salt Brownie, Fudge Crumb & Clotted Cream Ice Cream
Glazed Baked Lemon Tart, Blood Orange Sorbet
Cheese Plate, Lincolnshire Plum Bread & Homemade Fruit Chutney
Coffee or tea from £3.75 per person

2 courses £37.95 per person

3 courses £47.95 per person

Please call us on 01522 790 340 to book





Festive Sundays

1ST DECEMBER - 21ST 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 21st December

STARTERS

Roast Parsnip Soup, Curry Oil & Mini Onion Bhaji (V)
Pressed Chicken, Sage & Pancetta Terrine, Warm Homemade Ciabatta, Cranberry & Orange Chutney
Poached Salmon & Watercress Salad, Sweet Pickled Shallots, Poached Hens Egg
Sweet Roast Shallot Tart 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
Alfred Enderby Smoked Haddock, Buttered Rosti Potato, Pommery Grain Mustard Creamed Spinach
Baked Root Vegetable Gnocchi, Spinach & Stilton (V)
All Served with Seasonal Vegetables

DESSERTS

Baked Egg Custard Tart, Lemon Curd & Clotted Cream
Dark Chocolate Mousse, Kirsch Cherries, Cocoa Sablé Biscuit
Apple & Blackcurrant Crumble, Vanilla Anglaise
Cheese Plate, Lincolnshire Plum Bread & Homemade Fruit Chutney
Coffee or tea from £3.75 per person

2 courses £37.95 per person

3 courses £47.95 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

24TH 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 3pm and 4pm subject to availability

FINGER SANDWICHES & SAVOURIES

Roast Turkey, Cranberry Chutney, Crispy Bacon

Goats Cheese, Caramelised Walnuts & Rocket (V)

'John Ross' Smoked Salmon, Black Pepper Cream Cheese & Watercress

Cranberry, Chestnut & Stilton Sausage Roll

Parma Ham & Thyme Croquette

CAKES

Homemade Fruit Scone, Clotted Cream, Blackcurrant Jam

Gingerbread, Orange & Lemon Cream Cheese Frosting

Pistachio & Blackcurrant Macaron

Baked Egg Custard & Nutmeg Tart, Raspberry Curd

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

Speciality coffee & hot chocolate charges apply

£31.95 per person

(Add a glass of Prosecco for £8.75, or a glass of Champagne for £10.95)



Please call us on 01522 790 340 to book





Festive Dinners

21ST 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)

'John Ross' Smoked Salmon, Carrot & Pommery Grain Mustard Remoulade, Buckwheat Blini, Dressed Watercress

Pressed Ham Hock, Apple & Tarragon, Warm English Muffin, Soft Poached Egg, Tarragon Aioli

Warm Butternut Squash, Stilton, Sage & Chestnut Tart, Shallot & Endive Salad (V)

MAINS

Roast Turkey 'Saltimbocca', Rosti Potato, 'Mountains' Lincolnshire Sausage, Cranberry, Chestnut & Stilton Stuffing, Steamed Kale

Roast Venison Loin, Celeriac Dauphinoise Potato, Wild Mushroom Bourguignon, Caramelised Onion and Celeriac Puree

Pan Fried Fillet of Brill, Confit Garlic & Tarragon Mash, Wilted Spinach, Jerusalem Artichoke Crisp, Hazelnut Oil

Leek, Black Truffle & Tunworth Risotto, Roast Celeriac, Pine Nut & Rocket Salad (V)

All Main Courses Served with Complimentary Seasonal Vegetables

DESSERTS

Warm Cherry & Almond Frangipane Tart, Lemon Curd Ice Cream, Amaretto Crumb

Warm Dark Chocolate & Hazelnut Fondant Pudding, Caramel Chocolate Cremeux, Vanilla Ice Cream

Blackcurrant & Orange Crème Brûlée, Cinnamon Shortbread

Selection of Artisan Cheeses, Quince Jelly, Grapes, Celery, Lincolnshire Plum Bread, Sourdough Crackers

Includes tea & filter coffee to finish

Sunday - Thursday

2 courses for £47.25 per person

3 courses for £53.85 per person

Friday & Saturday

2 courses for £49.45 per person

3 courses for £56.00 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

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.

