

WOOLLEY grange

HOTEL • RESTAURANT • SPA

Enjoy a relaxed festive celebration at Woolley Grange

Between 1st to 21st December we invite you to enjoy a complimentary glass of prosecco followed by our delicious festive celebration menu*.

Whether you choose lunch, Sunday lunch, afternoon tea or dinner, our 2 AA Rosette food, under the helm of Head Chef Jethro Lawrence (BBC Masterchef: The Professionals quarter finalist), is sure to delight.

Parking is free and there's a comfortable and reasonably priced bed for the night for those who prefer not to drive home afterwards**.

To book call Vicky on 01225 864705 or email
events@woolleygrangehotel.co.uk

*Our Festive Lunch and Dinner menus are for minimum 6 adults and need to be pre-ordered.

**Special Bed & Breakfast rate from £95 per night, subject to availability.



Festive Lunch

£26pp 3 courses

Chestnut and truffle velouté, spiced red cabbage
Salmon gravadlax, horseradish mousse, watercress
Game terrine, Brussel kraut, prune and pear
Goats cheese mousse, baby vegetables, black olive



Free range turkey ballotine, pancetta, cranberry jelly,
garden vegetables, goose fat roast potatoes

Braised short rib of beef, horseradish potato press,
malt glazed carrots, garden greens

Poached salmon, lovage, pomme puree,
braised leeks, white wine velouté

Beetroot ravioli, goats curd, pine kernel cream



Christmas pudding, aerated brandy sauce

Dark chocolate and burnt orange fondant,
orange sorbet

Eggnog brûlée, mince pie ice cream

Selection of local cheeses

Festive Sunday Lunch

£29pp 3 courses

Chestnut and truffle velouté, spiced red cabbage
Salmon gravadlax, horseradish mousse, watercress
Game terrine, Brussel kraut, prune and pear
Goats cheese mousse, baby vegetables, black olive



Free range turkey ballotine, pancetta, cranberry jelly,
garden vegetables, goose fat roast potatoes

Roast aged sirloin of beef, Yorkshire pudding,
garden vegetables, goose fat roast potatoes

Poached salmon, lovage, pomme puree,
braised leeks, white wine velouté

Beetroot ravioli, goats curd, pine kernel cream



Christmas pudding, aerated brandy sauce

Dark chocolate and burnt orange fondant,
orange sorbet

Eggnog brûlée, mince pie ice cream

Selection of local cheeses

Festive Afternoon Tea

£21.50pp

A selection of Woolley's freshly made sandwiches



Our signature home baked scone,
clotted cream and jam



A selection of our cakes and patisserie;

Clementine delice

Mini yule log

Praline macaroon

Mini sherry trifle

Some items may vary



All served with your choice of
fine loose leaf tea or coffee.



Children's Festive Afternoon Tea also available

£6.75

Festive Dinner

3 courses

Sun to Thur £35pp / Fri & Sat £39pp

Wild mushroom velouté, hen egg, hazelnut
Brill ceviche, lime and dill

Duck liver and foie gras parfait, pain d'epices, plum
Smoked aubergine, whipped ricotta, almond



Free range turkey ballotine, pancetta, cranberry jelly,
garden vegetables, goose fat roast potatoes

Venison haunch, pickled blackberries, beetroot,
salt baked celeriac, cocoa

Sea bass, cauliflower textures, prawn

Butternut gnocchi, gingerbread crumb,
Tunworth cheese croquette, charred sprouts



Caramelised white chocolate namelaka,
clementine curd and sorbet

Christmas pudding parfait, pistachio,
caramelised plum, brown bread ice cream

Sloe gin 'trifle'

Selection of local cheeses

