



Christmas

FESTIVITIES 2021



Christmas

2021

Join us for a Christmas to remember at
Hallgarth Manor Hotel,
with glittering entertainment, food and service.

Whether you are looking for a festive lunch, Christmas party
night or festive afternoon tea, we have something to suit everyone
at Hallgarth Manor Hotel this festive season.



Festive Christmas Lunches

Monday to Saturday 29th November to 23rd December

STARTERS

Winter vegetable broth served with a crusty roll (V, VE)

Chicken liver pate served with red onion chutney and toast

Classic crayfish cocktail with buttered brown bread

Trio of seasonal melon, fruit compote and iced sorbet (V, VE)

MAIN COURSE

Tradition turkey breast with all the trimmings and rich pan gravy

Braised feather-blade of beef, dauphinoise potato, red wine jus and a light horseradish cream

Grilled smoked haddock with poached egg, buttered asparagus and hollandaise sauce

Cumin butternut squash and lentil wellington with dressed rocket and pesto (V, VE)

(Unless stated served with seasonal vegetables and roast potatoes)

DESSERT

Traditional Christmas pudding, brandy sauce and ginger syrup

Warm chocolate brownie, chocolate sauce and vanilla ice-cream

Lemon and lime posset with shortbread biscuits

Selection of sorbet or ice-creams

Vegan dessert available on request



Festive Afternoon Tea

Monday to Saturday 29th November to 1st January

Served between 12pm and 3pm (booking essential)

SANDWICHES

Smoked salmon and cream cheese

Turkey and cranberry

Egg and cress

Tuna and cucumber

Bowl of pigs in blankets

Festive mini sausage rolls

SWEET

Chocolate yule log

Mini mince pie

Gingerbread star

Plain and fruit scones with clotted cream and jam

Mini fruit tart

Vegan afternoon tea available on request



The Pudding Club Christmas Party

SELECTED DATES IN DECEMBER

*Join us for a delightfully entertaining Pudding Club
with a light main course, followed by 7 rounds of pudding
and a twist towards Christmas.*

ARRIVAL FOR 7PM

Enjoy a glass of Buck's Fizz on arrival, before The Pudding Master gives an introduction of the evening and the puddings! This includes a small main course followed by seven rounds of puddings topped with lashings of custard.



Dietary requirements please advise when booking
as alternative menus are available.

Christmas Party Nights

Selected Fridays and Saturdays throughout December

Includes arrival drink, 3 course dinner and entertainment

STARTERS

Lightly spiced carrot and parsnip soup (V, VE)

Ham hock, pea and wholegrain mustard terrine with piccalilli

Trio of seasonal melon, fruit compote and iced sorbet (V, VE)

MAINS

Tradition turkey breast with all the trimmings and rich pan gravy

Silverside of beef, Yorkshire pudding and pan gravy

Baked cod loin wrapped in Parma ham with a scampi tail and chive velouté

Cumin butternut squash and lentil wellington with dressed rocket and pesto (V, VE)

(All served with chef's vegetables and roast potatoes)

DESSERTS

Traditional Christmas pudding, brandy sauce and ginger syrup

Trio of mini cheesecakes (lemon, strawberry and chocolate)

Chocolate fudge cake with vanilla ice-cream

Lemon and lime posset with shortbread biscuits

Vegan dessert available on request



A 50% deposit is required at the time of booking and then full payment and preorder 2 weeks prior to party.

Breakfast with Santa

Sunday 5th, 12th, 19th December

Enjoy a tasty Full English Breakfast Buffet consisting of bacon, sausages, hash browns, beans, tomatoes, mushrooms, scrambled eggs or fried eggs.



Sunday Lunch with Santa

Sunday 19th December

Enjoy a delicious three course roast menu with all the trimmings, freshly prepared by our chefs using the best seasonal ingredients.



Christmas Day Lunch

A family feast without the fuss

Deluxe 5 course Christmas lunch in our restaurant with all the trimmings.

Children under 12 will receive a present from Santa.

Bookings taken between 12.00pm - 4.00pm.

A GLASS OF FIZZ ON ARRIVAL

STARTERS

Roasted red pepper and tomato soup with crème fraîche and chives

Smoked salmon and soul roulade, crab mayonnaise and fresh watercress

Venison and pork terrine with beetroot crisps and crispy pancetta

Ribbons of cantaloup and galia melon with champagne sorbet and assiette of berries (V, VE)

MAINS

Traditional turkey breast, pigs in blankets, sage and cranberry stuffing with a rich pan gravy

Seared sirloin of beef, caramelised shallots, wild mushroom and truffle ragout

Pan seared duck breast, sweet potato, braised cabbage with a red currant juniper berry jus

Crispy skin seabass fillets with garlic king prawns, wild samphire and chorizo butter

Charred Mediterranean stuffed peppers with vegetable risotto and basil pesto (V, VE)

All mains served with honey roast parsnips, roast potatoes and winter vegetables)

DESSERTS

Christmas pudding, brandy sauce and ginger syrup

White chocolate cheesecake with an orange and passion fruit sauce

Decadent chocolate and cinnamon torte with an amaretto and Chantilly cream

Blueberry and almond Bakewell tart, blueberry puree and almond cream

Tea, coffee & mince pies

CHILDRENS MENU

Tomato and basil soup • Cheesy garlic bread • Melon with sorbet

Turkey with all the trimmings • Fish fingers and chips • Tomato pasta with garlic bread

Chocolate brownie • White chocolate cheesecake • Selection of ice-cream



A 50% deposit is required at the time of booking and then full payment and preorder by 1st December.

Boxing Day Lunch

Sunday 26th December

*Enjoy a delicious three course roast menu with all the trimmings, freshly prepared by our chefs using the best seasonal ingredients.
Served between 12.00pm - 4.00pm (booking essential)*



New Year's Day Lunch

Sunday 1st January

*Enjoy a delicious three course roast menu with all the trimmings, freshly prepared by our chefs using the best seasonal ingredients.
Served between 12.00pm - 4.00pm (booking essential)*





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