# HALL&WOODHOUSE

## CHRISTMAS DAY MENU

### 3 COURSES £85

## STARTERS

#### WILD MUSHROOM SOUP PB

Served with wholemeal bread 399kcal

#### VENISON & BEEF SHIN TERRINE

Served with onion relish, watercress salad, and toasted sourdough 371kcal

#### DEEP FRIED BRIE WEDGES V

Served with cranberry relish 355kcal

#### FLORENTINE FISHCAKE

Served on a bed of wilted spinach with a soft poached egg and hollandaise sauce 462kcal

### MAINS

#### ROAST TURKEY

Served with roast potatoes, pigs in blankets, Yorkshire pudding, stuffing, sprouts, braised red cabbage, maple roast carrots, crushed swede, and gravy

### PORK BELLY

Served with braised carrots, fine beans, garlic and rosemary potatoes, and a rich gravy 919kcal

#### MUSHROOM & CAMEMBERT WELLINGTON v

Served with kale, roast carrots, and rosemary and garlic potatoes 639kcal

#### OUR VEGETARIAN ROAST v

Mixed seed, cranberry and vegetable loaf, seasonal vegetables, roast potatoes, Yorkshire pudding, and gravy (plant-based option available) 1,066kcal

## GRILLED VEGETABLE & SUNDRIED TOMATO TART PB

Served with rosemary and garlic potatoes and mixed leaves 749kcal

#### PAN SEARED SALMON

Served with bubble and squeak cake, seasonal vegetables, and a hollandaise sauce

### PUDDINGS

## CHRISTMAS PUDDING **v**Served with brandy butter ice cream or custard

372kcal

#### TROPICAL CRUMBLE PB

Served with dairy free coconut ice cream 592kcal

#### TRIPLE CHOCOLATE BROWNIE v

Served with Madagascan vanilla ice cream 727kcal

#### STICKY GINGER SPONGE PB

Served with dairy free custard 66okcal

#### WEST COUNTRY CHEESEBOARD V

Cornish Yarg, Dorset Blue Vinny and Somerset Capricorn Goats Cheese, served with water biscuits, grapes, onion relish, and quince jelly 480kcal

 $\label{eq:VEGETARIAN} \begin{tabular}{ll} V EGETARIAN \begin$ 

ALLERGENS, KCAL & DIETARY REQUIREMENTS: For full details, scan the QR code on the pre-order sheet overleaf, or ask a team member for the allergen tablet, which provides information on Kcals, allergens, and cross-contamination risks. Please note that menu items may change due to seasonality and supply, and we will do our best to keep you informed of any changes in advance of your booking. Thank you for your understanding!

# HALL&WOODHOUSE



FOR CHILDREN 10 AND UNDER 3 COURSE £27

## STARTERS

TOMATO SOUP **v** Served with wholegrain bread 237kcal

GARLIC CIABATTA **v**448kcal

## MAINS

#### CHILDREN'S ROAST TURKEY

Served with roast potatoes, stuffing, garden peas and carrots, Yorkshire pudding, and gravy 515kcal

#### SAUSAGE & MASH

Five chipolata sausages served with mashed potato, and peas or beans 801kcal

#### PLANT BURGER PB

A chargrilled mushroom patty, plant-based smoked Applewood cheese, our own burger sauce, and lettuce, all in a glazed bun. Served with skin-on-fries 877kcal

#### CHILDREN'S VEGETARIAN ROAST v

Served with garden peas and carrots, roast potatoes, Yorkshire pudding, and gravy 506kcal

## SPICY SOUTHERN FRIED CHICKEN TENDERS

Served with skin-on fries  $$671\rm{kcal}$$ 

## FISH GOUJONS & CHUNKY CHIPS

Served with triple-cooked chips and garden peas or beans 619kcal

### PUDDINGS

#### CHRISTMAS PUDDING V

Served with custard or toffee sauce 372kcal

#### MINI CHOCOLATE BROWNIE V

Served with Belgian chocolate ice cream and salted caramel sauce 422kcal

#### ICE CREAM & SORBETS

Choose three scoops from our range of Salcombe dairy ice cream **V** or sorbets **PB**Alternatively choose Jude's plant-based ice cream **PB** 

230kcal

 $\label{eq:VEGETARIAN} \begin{tabular}{ll} V EGETARIAN $V$ made with vegetarian ingredients. \\ PLANT BASED $PB$ made with plant based ingredients, but they may not be suitable for guests with milk or egg allergies. \\ \end{tabular}$ 

ALLERGENS, KCAL & DIETARY REQUIREMENTS: For full details, scan the QR code on the pre-order sheet overleaf, or ask a team member for the allergen tablet, which provides information on Kcals, allergens, and cross-contamination risks. Please note that menu items may change due to seasonality and supply, and we will do our best to keep you informed of any changes in advance of your booking. Thank you for your understanding!

## CHRISTMAS DAY MENU PRE-ORDER FORM

Name:	Time Booked:		Date Booked:	No. of Adults:	No. of Children:	
Email:		Mobile:				

NAME	ALLERGIES OR DIETARY REQUIREMENTS		STARTERS	MAINS	PUDDINGS
	Do you have any allergies or dietary requirements? If yes please provide more details in the boxes below.*		Select a starter:***	Select a main:***	Select a pudding:***
1.	Yes No	Specify:			
2.	Yes No	Specify:			
3.	Yes No	Specify:			
4.	Yes No	Specify:			
5.	Yes No	Specify:			
6.	Yes No	Specify:			
7.	Yes No	Specify:			
8.	Yes No	Specify:			
9.	Yes No	Specify:			
10.	Yes No	Specify:			
11.	Yes No	Specify:			
12.	Yes No	Specify:			

Make your Christmas celebration with us truly special! Select from the options below, and we'll be in touch to discuss adding festive extras to your visit:

PRE-ORDER FOR YOUR ARRIVAL:

PRE-ORDER WITH YOUR FOOD:

Winter inspired cocktails

A glass of prosecco for each guest

Champagne to toast

Prosecco for your table

Bottles of wines

\* As the lead booker you must inform us if a member of your party has a food intolerance or allergen.

By submitting this form on behalf of your party you are confirming the information you have provided us with is correct and that all members of your group have checked our allergen page online and are happy their meal choice suits their personal requirements

\*\* Please note that the kids menu items are strictly for those under the age of 10



ALLERGENS, KCAL & DIETARY
REQUIREMENTS: Scan the QR code,
or request the allergen tablet for
info on Kcals, allergens & cross
contamination risks.