HALL&WOODHOUSE

CHRISTMAS DAY MENU

3 COURSES £90

S T A R T E R S

WILD MUSHROOM SOUP PB Served with wholemeal bread 399kcal

VENISON & BEEF SHIN TERRINE Served with onion relish, watercress salad, and toasted sourdough 371kcal DEEPFRIED BRIEWEDGES**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

R O A S T T U R K E Y Served with roast potatoes, pigs in blankets, Yorkshire pudding, stuffing, sprouts, braised red cabbage, maple roast carrots, crushed swede, and gravy 1,110kcal

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, easonal vegetables roast notatoes. Yorkshi

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 801kcal

PUDDINGS

CHRISTMAS PUDDING **v** Served with brandy butter ice cream or custard 372kcal

T R O P I C A L C R U M B L E **PB** Served with dairy free coconut ice cream 502kcal

TRIPLE CHOCOLATE Brownie v

Served with Madagascan vanilla ice cream 727kcal STICKY GINGER SPONGE **PB** Served with dairy free custard 660kcal

WEST COUNTRY CHEESEBOARD V

Cornish Yarg, Dorset Blue Vinny and Somerset Capricorn Goats Cheese, served with water biscuits, grapes, onion relish, and quince jelly 489kcal

VEGETARIAN **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.

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

CHILDREN'S CHRISTMAS DAY MENU

FOR CHILDREN 10 AND UNDER 3 COURSE £27

S T A R T E R S

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 671kcal

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

VEGETARIAN **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.

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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 Y	OUR ARRIVAL:	PRE-ORDER WITH YOUR FOOD:			
Winter inspired cocktails	A glass of prosecco	Champagne	Prosecco for	Bottles	
	for each guest	to toast	your table	of wines	



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

* 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

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