

HALL & WOODHOUSE

CELEBRATION MENU

3 COURSES £35

STARTERS

WILD MUSHROOM SOUP **PB**

Served with sourdough bread
399kcal

SMOKED MACKEREL PATE

Served with ciabatta toasts and pickled cucumber
303kcal

**VENISON & BEEF SHIN
TERRINE**

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

**SWEET POTATO
FALAFEL SALAD** **PB**

Served with mixed leaves, raita, pickled
red onion, and micro coriander
200kcal

MAINS

ROAST TURKEY

Served with roast potatoes, seasonal
vegetables, Yorkshire pudding, and gravy
1,232kcal

BRAISED BEEF SHIN

Served with maple roast carrots and creamy
mash potato
1,162kcal

**GRILLED VEGETABLE
& SUNDRIED TOMATO
TART** **PB**

Served with rosemary and garlic potatoes
and mixed leaves
749kcal

**PAN SEARED
BRIXHAM HAKE**

Served with crushed new potatoes, tender
stem broccoli, samphire, and a lightly
spiced velouté
387kcal

OUR VEGETARIAN ROAST **V**

Mixed seed, cranberry and vegetable loaf,
served with seasonal vegetables, roast
potatoes, Yorkshire pudding, and gravy
(plant-based option available)
1,188kcal

PUDDINGS

CHRISTMAS PUDDING **V**

Served with brandy butter ice cream or custard
372kcal

WARM APPLE PIE **V**

Served with custard
303kcal

**DARK CHOCOLATE
MOUSSE** **PB**

Served with mixed berry compote, toasted nut
free granola, and toasted desiccated coconut
464kcal

SPICED CRÈME BRULÉE **V**

A spiced set cream, mincemeat, and
caramelised sugar, served with a
cinnamon straw
380kcal

CINNAMON CHEESECAKE **PB**

Served with dairy free salted caramel
ice cream
454kcal

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!

DECEMBER CELEBRATION 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:

Winter inspired
cocktails

Bread
and olives

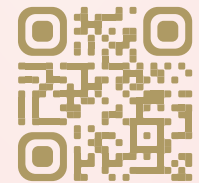
A glass of prosecco
for each guest

PRE-ORDER WITH YOUR FOOD:

Champagne
toast

Prosecco for
your table

Bottles
of wines



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* 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