HALL& WOODHOUSE

CELEBRATION MENU

3 COURSES £35

S T A R T E R S

WILD MUSHROOM SOUP PB Served with sourdough bread 399kcal

VENISON & BEEF SHIN TERRINE

Served with onion relish, watercress salad, and toasted sourdough 371kcal S M O K E D M A C K E R E L P A T E Served with ciabatta toasts and pickled cucumber 303kcal

SWEET POTATO FALAFEL SALAD PB Served with mixed leaves, raita, pickled red onion, and micro coriander 200kcal

MAINS

R O A S T T U R K E Y 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, to asted nut free granola, and to asted desiccated coconut 464kcal SPICED CRÈME BRULEE **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:	
il:		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:			1.2.2.1
Winter inspired cocktails	Bread and olives	A glass of prosecco for each guest	Champagne to toast	Prosecco for your table	Bottles of wines	
				e'		ALLERGENS, KCAL & DIETA

HOUSE

* 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

HALL&WOOD

contamination risks.