

HALL & WOODHOUSE

CHRISTMAS DAY MENU

3 COURSES £95

STARTERS

TORCHED MACKEREL

Served with pickled beetroot and horseradish crème fresh
296kcal

ROASTED SQUASH & TRUFFLE SOUP **v**

Served with mature cheddar toasts
334kcal

ROAST CAULIFLOWER SALAD **PB**

Served with coconut yoghurt sultanas, chickpeas, seeds, coriander, and pickled red onion
309kcal

BRESAOLA CARPACCIO

Served with crispy capers, lime, and Dijon vinaigrette
89kcal

MAINS

ROAST TURKEY

Served with roast potatoes, pigs in blankets, Yorkshire pudding, stuffing, sprouts, braised red cabbage, maple roast carrots, crushed swede, and gravy
1,110kcal

OUR VEGETARIAN ROAST **v**

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

FILLET OF BEEF

Served pink with gratin potatoes, braised carrot, prosciutto wrapped tender stem broccoli, and a port wine jus
946kcal

MUSHROOM & CEMBERT WELLINGTON **v**

Served with tender stem broccoli, roast carrots, and rosemary and garlic potatoes
639kcal

STONE BASS

Served with wilted spinach and kale, creamy mashed potatoes, and a beurre blanc sauce
1,163kcal

GRILLED VEGETABLE & SUNDRIED TOMATO TART **PB**

Served with rosemary and garlic potatoes and mixed leaves
749kcal

PUDDINGS

CHRISTMAS PUDDING **v**

Served with brandy butter ice cream or custard
372kcal

APPLE TARTE TATIN **v**

Served with Madagascan vanilla ice cream
348kcal

CITRUS CHEESECAKE

A buttery biscuit base, topped with zingy citrus cream cheese and candied peel
532kcal

DARK CHOCOLATE MOUSSE **PB**

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

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

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
671kcal

FISH GOUJONS & CHUNKY CHIPS

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

P U D D I N G S

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 YOUR ARRIVAL:

Winter inspired
cocktails

Bread
and olives

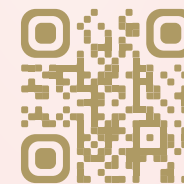
A glass of prosecco
for each guest

PRE-ORDER WITH YOUR FOOD:

Champagne
toast

Prosecco for
your table

Bottles
of wines



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