

HALL & WOODHOUSE

CHRISTMAS DAY MENU

3 COURSES £90

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
1,110kcal

PORK BELLY

Served with braised carrots, fine beans, garlic
and rosemary potatoes, and a rich gravy
519kcal

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
801kcal

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
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

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.

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:

Winter inspired
cocktails

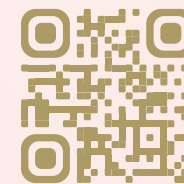
A glass of prosecco
for each guest

PRE-ORDER WITH YOUR FOOD:

Champagne
to 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