

# 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  
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,  
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

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FOR CHILDREN 10 AND UNDER  
3 COURSE £27

### STARTERS

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#### TOMATO SOUP **v**

Served with wholegrain bread  
237kcal

#### GARLIC CIABATTA **v**

448kcal

### MAINS

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#### 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

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#### 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

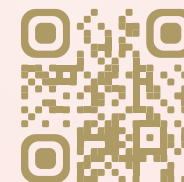
A glass of prosecco  
for each guest

#### PRE-ORDER WITH YOUR FOOD:

Champagne  
to toast

Prosecco for  
your table

Bottles  
of wines



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REQUIREMENTS: Scan the QR code,  
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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