

HALL & WOODHOUSE

CELEBRATION MENU

3 COURSES £33

STARTERS

LEEK & POTATO SOUP **PB**

Served with wholegrain bread
296kcal

OVEN-BAKED CHEESY GARLIC MUSHROOMS **PB**

Oven-baked in a garlic sauce, served with
ciabatta toasts
320kcal

CLASSIC PRAWN COCKTAIL

Baby gem, tomato, cocktail sauce, and lemon,
served with sourdough
460kcal

COUNTRY PATE

Served with onion relish and wholegrain bread
572kcal

MAINS

ROAST TURKEY

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

STEAK & TANGLE FOOT PIE

Served with buttery mash, Badger beer gravy,
and braised red cabbage
1,181kcal

SRI LANKAN VEGETABLE CURRY **PB**

Served with fluffy rice, poppadom, mango
chutney, and raita
1,025kcal

THE H&W SMOKIE FISH PIE

Smoked white fish in a classic béchamel sauce,
topped with cheesy crushed new potato,
served with a mixed leaf salad
669kcal

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

P U D D I N G S

CHRISTMAS PUDDING **V**

Served with brandy butter ice cream or custard
372kcal

WARM APPLE PIE **V**

Served with custard
303kcal

CINNAMON CHEESECAKE **PB**

Served with dairy free salted caramel
ice cream
454kcal

BERRIES & SORBET **PB**

Raspberry and mango sorbets, served with
mixed berries
260kcal

ICE CREAMS & 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!

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

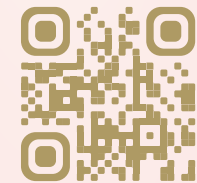
A glass of prosecco
for each guest

PRE-ORDER WITH YOUR FOOD:

Champagne
to toast

Prosecco for
your table

Bottles
of wines



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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