HALL&WOODHOUSE

CELEBRATION MENU

3 C O U R S E S € 3 2

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

PUDDINGS

CHRISTMAS PUDDING V

Served with brandy butter ice cream or custard $$\,^{372}\rm{kcal}$$

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

 $\label{eq:VEGETARIAN V} VEGETARIAN \textbf{V} \ made with vegetarian ingredients. \\ PLANT BASED \textbf{PB} \ made with plant based ingredients, but they may not be suitable for guests with milk or egg allergies. \\$

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 Do you have any allergies or dietary requirements? If yes please provide more details in the boxes below.*		STARTERS	MAINS	PUDDINGS
			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:

Winter inspired cocktails

A glass of prosecco for each guest

Champagne to toast

Prosecco for your table

Bottles of wines

* 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



ALLERGENS, KCAL & DIETARY
REQUIREMENTS: Scan the QR code,
or request the allergen tablet for
info on Kcals, allergens & cross
contamination risks.