

## CELEBRATION MENU

3 COURSES £35

### STARTERS

#### LEEK & POTATO SOUP **PB**

Served with sourdough bread  
300kcal

#### OVEN-BAKED CHEESY GARLIC MUSHROOMS **PB**

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

#### PANKO PRAWNS

Served with sunflower seed satay sauce  
250kcal

#### VENISON & BEEF SHIN TERRINE

Served with onion relish, watercress salad,  
and toasted sourdough  
371kcal

### MAINS

#### ROAST TURKEY

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

#### PAN FRIED PORK LOIN CHOP

Served with buttered mash, a panache of  
vegetables, and a cider and cream sauce  
1,073kcal

#### PAN SEARED BRIXHAM HAKE

Served with crushed new potatoes, tender  
stem broccoli, samphire, and a lightly  
spiced velouté  
387kcal

#### GRILLED VEGETABLE & SUNDRIED TOMATO TART **PB**

Served with rosemary and garlic potatoes  
and mixed leaves  
749kcal

#### OUR VEGETARIAN ROAST **V**

Mixed seed, cranberry and vegetable loaf,  
seasonal vegetables, roast potatoes, Yorkshire  
pudding, and gravy  
(plant-based option available)  
1,188kcal

### PUDDINGS

#### CHRISTMAS PUDDING **V**

Served with brandy ice cream or custard  
372kcal

#### WARM APPLE PIE **V**

Served with custard  
303kcal

#### TRIPLE CHOCOLATE BROWNIE **V**

Served with Madagascan vanilla ice cream  
727kcal

#### CINNAMON CHEESECAKE **PB**

Served with dairy free salted caramel  
ice cream  
454kcal

#### BERRIES & SORBET **PB**

Raspberry and mango sorbets, served with  
mixed berries  
260kcal

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

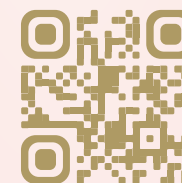
A glass of prosecco  
for each guest

## PRE-ORDER WITH YOUR FOOD:

Champagne  
to toast

Prosecco for  
your table

Bottles  
of wines



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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

# HALL & WOODHOUSE