HALL&WOODHOUSE

SAMPLE CHRISTMAS DAY MENU

3 COURSES £95

STARTERS

TORCHED MACKEREL

Served with pickled beetroot and horseradish crème fresh

ROAST CAULIFLOWER SALAD PB

Served with coconut yoghurt sultanas, chickpeas, seeds, coriander, and pickled red onion ROASTED SQUASH & TRUFFLE SOUP v
Served with mature cheddar toasts

BRESAOLA CARPACCIO GF Served with crispy capers, lime, and Dijon vinaigrette

MAINS

ROAST TURKEY

Served with roast potatoes, pigs in blankets, Yorkshire pudding, stuffing, sprouts, braised red cabbage, maple roast carrots, crushed swede, and gravy

FILLET OF BEEF

Served pink with gratin potatoes, braised carrot, prosciutto wrapped tender stem broccoli, and a port wine jus

STONE BASS

Served with wilted spinach and kale, creamy mashed potatoes, and a beurre blank sauce

MUSHROOM & CAMEMBERT WELLINGTON v

Served with tender stem broccoli, roast carrots, and rosemary and garlic potatoes

GRILLED VEGETABLE & SUNDRIED TOMATO TART PB

Served with rosemary and garlic potatoes and mixed leaves

PUDDINGS

CHRISTMAS PUDDING **v**Served with brandy butter ice cream or custard

APPLE TARTE TATIN ${f v}$ Served with Madagascan vanilla ice cream

CITRUS CHEESECAKE
A buttery biscuit base, topped with zingy citrus
cream cheese and candied peel

DARK CHOCOLATE MOUSSE PB

Served with mixed berry compote, toasted nut free granola, and toasted desiccated coconut

WEST COUNTRY CHEESEBOARD V

Cornish Yarg, Dorset Blue Vinny and Somerset Capricorn Goats Cheese, served with water biscuits, grapes, onion relish, and quince jelly

Please be aware that this is a sample menu, and the dishes listed are subject to change based on availability, seasonality, and supply. Allergen and nutritional information will be provided with the final menus. We are unable to accept your preorder until this information is made available.

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.