

# HALL & WOODHOUSE

## CELEBRATION MENU

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3 COURSES £35

### STARTERS

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**WILD MUSHROOM SOUP** **PB**

Served with sourdough bread  
399kcal

**SMOKED MACKEREL PATE**

Served with ciabatta toasts and pickled cucumber  
303kcal

**VENISON & BEEF SHIN  
TERRINE**

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

**SWEET POTATO  
FALAFEL SALAD** **PB**

Served with mixed leaves, raita, pickled  
red onion, and micro coriander  
200kcal

### MAINS

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**ROAST TURKEY**

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

**BRAISED BEEF SHIN**

Served with maple roast carrots and creamy  
mash potato  
1,162kcal

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

Served with rosemary and garlic potatoes  
and mixed leaves  
749kcal

**PAN SEARED  
BRIXHAM HAKE**

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

**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

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**CHRISTMAS PUDDING** **V**

Served with brandy butter ice cream or custard  
372kcal

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

Served with custard  
303kcal

**DARK CHOCOLATE  
MOUSSE** **PB**

Served with mixed berry compote, toasted nut  
free granola, and toasted desiccated coconut  
464kcal

**SPICED CRÈME BRULÉE** **V**

A spiced set cream, mincemeat, and  
caramelised sugar, served with a  
cinnamon straw  
380kcal

**CINNAMON CHEESECAKE** **PB**

Served with dairy free salted caramel  
ice cream  
454kcal

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

Bread  
and olives

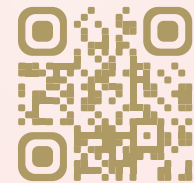
A glass of prosecco  
for each guest

### PRE-ORDER WITH YOUR FOOD:

Champagne  
toast

Prosecco for  
your table

Bottles  
of wines



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\* 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