

# HALL & WOODHOUSE

## CELEBRATION MENU

3 COURSES £32

### 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  
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 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

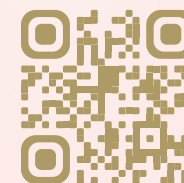
A glass of prosecco  
for each guest

## 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

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