

HALL & WOODHOUSE

SAMPLE CELEBRATION MENU

3 COURSES £35

STARTERS

WILD MUSHROOM SOUP **PB**

Served with sourdough bread

SMOKED MACKEREL PATE

Served with ciabatta toasts and pickled cucumber

**VENISON & BEEF SHIN
TERRINE**

Served with onion relish, watercress salad,
and toasted sourdough

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

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

MAINS

ROAST TURKEY

Served with roast potatoes, seasonal
vegetables, Yorkshire pudding, and gravy

BRAISED BEEF SHIN

Served with maple roast carrots and creamy
mash potato

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

Served with rosemary and garlic potatoes
and mixed leaves

**PAN SEARED
BRIXHAM HAKE**

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

OUR VEGETARIAN ROAST **V**

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

PUDDINGS

CHRISTMAS PUDDING **V**

Served with brandy butter ice cream or custard

WARM APPLE PIE **V**

Served with custard

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

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

SPICED CRÈME BRULEE **V**

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

CINNAMON CHEESECAKE **PB**

Served with salted caramel ice cream

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.