

HALL & WOODHOUSE

SAMPLE CELEBRATION MENU

3 COURSES £32

STARTERS

LEEK & POTATO SOUP **PB**
Served with wholegrain bread

**OVEN-BAKED CHEESY
GARLIC MUSHROOMS** **PB**
Served in a garlic and cheese sauce,
with ciabatta toasts

CLASSIC PRAWN COCKTAIL
Baby gem, tomato, cocktail sauce, and lemon,
served with sourdough

COUNTRY PATE
Served with onion relish and wholegrain bread

MAINS

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

STEAK & TANGLE FOOT PIE
Served with buttery mash, Badger beer gravy,
and braised red cabbage

**SRI LANKAN
VEGETABLE CURRY** **PB**
Served with fluffy rice, poppadom, mango
chutney, and raita

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

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

CINNAMON CHEESECAKE **PB**
Served with salted caramel ice cream

BERRIES & SORBET **PB**
Raspberry and mango sorbets, served with
mixed berries

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**

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.