

HALL & WOODHOUSE

SAMPLE CHRISTMAS DAY MENU

3 COURSES £90

STARTERS

WILD MUSHROOM SOUP **PB**
Served with wholemeal bread

**VENISON & BEEF SHIN
TERRINE**

Served with onion relish, watercress salad,
and toasted sourdough

**DEEP FRIED
BRIE WEDGES** **V**
Served with cranberry relish

FLORENTINE FISHCAKE

Served on a bed of wilted spinach with a soft
poached egg and hollandaise sauce

MAINS

ROAST TURKEY

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

PORK BELLY

Served with braised carrots, fine beans, garlic
and rosemary potatoes, and a rich gravy

**MUSHROOM & CAMEMBERT
WELLINGTON** **V**

Served with kale, roast carrots, and rosemary
and garlic potatoes

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

Served with rosemary and garlic potatoes
and mixed leaves

PAN SEARED SALMON

Served with bubble and squeak cake,
seasonal vegetables, and a hollandaise sauce

P U D D I N G S

CHRISTMAS PUDDING **V**

Served with brandy butter ice cream or custard

TROPICAL CRUMBLE **PB**

Served with coconut ice cream

**TRIPLE CHOCOLATE
BROWNIE** **V**

Served with Madagascan vanilla ice cream

STICKY GINGER SPONGE **PB**

Served with dairy free custard

**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.