HALL&WOODHOUSE

SAMPLE CELEBRATION MENU

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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

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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

SRILANKAN
VEGETABLE CURRY PB
Served with fluffy rice, poppadom, mango
chutney, and raita

THE H&W SMOKIE FISH PIE Smoked white fish in a classic bechamel 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 $\mathbf V$ 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.