C E L E B R A T I O N M E N U

3 COURSES £35

S T A R T E R S

LEEK & POTATO SOUP PB Served with sourdough bread 300kcal

OVEN-BAKED CHEESY GARLIC MUSHROOMS PB Oven-baked in a garlic and cheese sauce, served with ciabatta toasts 320kcal PANKO PRAWNS Served with sunflower seed satay sauce 250kcal

VENISON & BEEF SHIN TERRINE Served with onion relish, watercress salad, and toasted sourdough 371kcal

MAINS

R O A S T T U R K E Y Served with roast potatoes, seasonal vegetables, Yorkshire pudding, and gravy 1,232kcal

PAN FRIED PORK LOIN CHOP Served with buttered mash, a panache of vegetables, and a cider and cream sauce 1,073kcal

PAN SEARED BRIXHAM HAKE Served with crushed new potatoes, tender stem broccoli, samphire, and a lightly spiced velouté 387kcal

GRILLED VEGETABLE & SUNDRIED TOMATO TART PB

Served with rosemary and garlic potatoes and mixed leaves 749kcal

OUR VEGETARIAN ROAST **v** Mixed seed, cranberry and vegetable loaf, 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

TRIPLE CHOCOLATE BROWNIE V

Served with Madagascan vanilla ice cream 727kcal CINNAMON CHEESECAKE PB Served with dairy free salted caramel ice cream 454kcal

BERRIES & SORBET **PB** Raspberry and mango sorbets, served with mixed berries 260kcal

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:	
mail:		Mobile:				

NAME	ALLERGIES OR DIETARY REQUIREMENTS		STARTERS	MAINS	PUDDINGS
	Do you have any allergies or dietary requirements? If yes please provide more details in the boxes below.*		Select a starter:**	Select a main:**	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-ORD	ER FOR YOUR ARF	RIVAL:	• PRE-OR	DER WITH YOUR FOOD	:	100 A 20
Winter inspired cocktails	Bread and olives	A glass of prosecco for each guest	Champagne to toast	Prosecco for your table	Bottles of wines	ALLERGENS, KCAL & DIETA

HOUSE

* 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

HALL&WOOD

ARY REQUIREMENTS: Scan the QR code, or request the allergen tablet for info on Kcals, allergens & cross contamination risks.