

CHRISTMAS DAY MENU

HALL & WOODHOUSE



CHRISTMAS DAY MENU

FOUR COURSES £110 PER PERSON

Available on 25th December only

STARTERS

WILD BOAR PÂTÉ
blackberry chutney, Italian crostini

BAKED GOAT'S CHEESE V
beetroot tartare, hot honey, seeds

SCALLOPS
streaky bacon, caramelised cauliflower puree,
capers, apple

PORK BELLY
black pudding fritter, apple and ginger puree

BEETROOT FRITTERS PBV
wasabi mayonnaise, herbs

**CURRIED PARSNIP & APPLE
SOUP V**
pumpkin & Outland ale bread

SORBET

Champagne & Elderflower PBV

MAINS

**ROAST TURKEY IN
PROSCIUTTO**
roast potatoes, Yorkshire pudding, pigs in
blanket, turkey bauble, seasonal vegetables

NO-NUT ROAST V
roast potatoes, Yorkshire pudding, parsnip
purée, seasonal vegetables, gravy
Available as vegan or vegetarian option

BEEF FILLET
dauphinoise potatoes, maple roast carrots,
prosciutto-wrapped tenderstem, red wine gravy

**SUNDRIED TOMATO &
VEGETABLE TART PBV**
garlic & rosemary potatoes, seasonal vegetables

LAMBCHETTA
boned & rolled lamb shoulder, apricot stuffing,
parmentier potatoes, roasted carrots, parsnip
puree, gravy

PAN-ROASTED HALIBUT
dauphinoise potatoes, chilli lobster bisque,
parmesan crisp

PUDDINGS

CHRISTMAS PUDDING V
with brandy butter flavoured ice cream

BERRY MUDDLE PB
meringue shards, vanilla cream, forest fruits,
raspberry coulis, mint

SHERRY TRIFLE V
sponge, jelly, forest fruits, sherry cream,
no-nut granola
*Available as a solo portion or sharer style for
four people - ask us for details*

CHEESE PLATE V
Cornish Yarg, Dorset Blue Vinny, Capricorn
Goat, Cricket St Thomas Camembert,
with accompaniments

For allergens information, please see the menu page of our
website, where you can filter by allergens.

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. All credit card tips are shared between the team, cash tips go directly to your server.