

FESTIVE CELEBRATION MENU

HALL & WOODHOUSE



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THREE COURSES £36 PER PERSON

Available 19th November - 31st December excluding 25th December

STARTERS

CHICKEN LIVER & MUSHROOM PÂTÉ

bagel bites, onion chutney

SMOKED TROUT SALAD

free range egg, new potatoes, garlic aioli, chicory

BRIE WEDGES **V**

Cranborne Poacher cran'beery' sauce, rocket

WILD MUSHROOM SOUP **PBV**

Italian bread

ROAST CUMIN CAULIFLOWER SALAD **PBV**

cumin roast cauliflower, garlic yoghurt, coriander, pickled red onion & pomegranate molasses

MAINS

ROAST TURKEY IN PROSCIUTTO

roast potatoes, Yorkshire pudding, pig in blanket, roasted carrots & parsnips, leeks, peas, red cabbage, gravy

NO-NUT ROAST **V**

roast potatoes, Yorkshire pudding, seasonal vegetables, gravy

Available as vegan or vegetarian option

SEA BASS RISOTTO

buttered leeks, roasted mushrooms

THE TOWER BURGER

beef patty, turkey slice, brie wedge, cran'beery' sauce, turkey bauld to top with skin on fries

GAMMON SHANK

mash, orange glaze, tenderstem, roasted carrots

SUNDRIED TOMATO & VEGETABLE TART **PBV**

garlic & rosemary potatoes, seasonal vegetables

PUDDINGS

CHRISTMAS PUDDING **V**

with brandy butter flavoured ice cream or custard

RASPBERRY & GIN CHEESECAKE **PBV**

vanilla ice cream, mint syrup

GINGER STICKY TOFFEE PUDDING **V**

stout toffee sauce, vanilla ice cream

CHOCOLATE FONDANT **V**

honeycomb, vanilla ice cream

BEERAMISU **V**

coffee & chocolate tiramisu featuring our own Outland Stout

Available as a solo portion or sharer style for four people - ask us for details

VEGETARIAN **V** made with vegetarian ingredients.

PLANT BASED **PBV** 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.

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