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HALL & WOODHOUSE

All the joy, none of the fuss

Let us handle the hosting while you focus on making memories.

3 courses | £26.50 pp

Available from 18th November
(excluding Christmas Day)

Starters

Leek & Potato Soup *275 kcal* (pb) (v)

Pork, Duck & Orange Pâté bread & onion relish *480 kcal*

Virgin Mary Prawn Cocktail *474 kcal*

Kimchi Fritters spring onion mayo *366 kcal* (pb) (v)

Mini Camemberts cran'beery' sauce *1274 kcal* (v)

Mains

Stacked Jingle Bell Burger beef patty, turkey slice, mini camembert, cran'beery' coleslaw, stuffing in prosciutto, roast potatoes & duck fat dipping gravy *1843 kcal*

Created by Musti Izet, Head Chef at The Wiremill, our beautiful waterside pub in Lingfield, Surrey.

Featherblade Bourguignon mushrooms, bacon, mashed potato & vegetables *830 kcal*

Pan Roasted Salmon dauphinoise, vegetables & hollandaise *789 kcal*

Beetroot Wellington roast potatoes, green vegetables, Yorkshire pudding & gravy *1144 kcal* (v)

Plant-Based option available

Grilled Vegetable & Sun-Dried Tomato Tart roast potatoes, romesco sauce, cavolo nero, fine beans & roast carrots *1081 kcal* (pb) (v)

Roast Turkey in Prosciutto roast potatoes, green vegetables, stuffing, pig in blanket, Yorkshire pudding & duck fat gravy *988 kcal*

Puddings

Christmas Pudding mince pie ice cream *499 kcal* (v)

Chocolate & Salted Caramel Slice Chantilly cream *898 kcal*

Chocolate Truffle Torte raspberry sorbet *353 kcal* (pb) (v)

Mince Pie Cheesecake Madagascan vanilla ice cream *555 kcal* (v)

Festive Sides | £3.75 each

Miso Marmite Roast Potatoes *849 kcal* (pb) (v)

Parsnip & Carrot Mash *324 kcal* (pb) (v)

Stuffing Sticks & Cran'beery' Sauce *340 kcal*

Miso Marmite Roasted Root Veg *208 kcal* (pb) (v)

Cheesy Sprouts *230 kcal*

FOR ALLERGENS, CALORIES & DIETARY INFO: please scan this QR code or request the allergen tablet. VEGETARIAN (V) made with vegetarian ingredients, PLANT BASED (PB) made with plant-based ingredients but may not be suitable for guests with milk or egg allergies. A discretionary 10% service charge will be added for table service and is shared amongst our team. If you'd like to amend this, please just let us know.