CHAMPAGNE
JOSEPH PERRIER
À CHÂLONS-EN-CHAMPAGNE
FONDÉ EN 1825

For over 200 years, Joseph Perrier has embodied the excellence and tradition of the Champagne region, handed down from generation to generation. Today, the 6th generation passionately perpetuates the family heritage with a bold, modern vision.

Joseph Perrier Cuvee Royale, Brut Champagne
Elegant and fresh Champagne with fine bubbles, light citrus notes and a crisp, balanced finish.
Half Bottle **£30.50** | Bottle **£53.95**

3 courses | £99.00 pp

Starters

Butternut Squash & Chilli Soup rosemary toasts *427 kcal* (pb) (v)

Pork Belly black pudding fritter, apple & ginger purée *464 kcal*

Smoked Salmon Parcel filled with smoked mackerel pâté, frisée & pickled cucumber salad, melba toast *325 kcal*

Beetroot Carpaccio marinated plant-based Greek white, pumpkin seeds & orange *59 kcal* (pb) (v)

Prosciutto & Treacle Dressing parmesan shavings & pickled red onion rings *246 kcal*

Sorbet

Blood Orange Sorbet *117 kcal* (pb) (v)

Mains

Roast Turkey Paupiette roast potatoes, sprouts, pig in blanket, parsnip purée, cavolo nero, roasted root vegetables, Yorkshire pudding & duck fat gravy *1121 kcal*

Beetroot Wellington roast potatoes, sprouts, parsnip purée, cavolo nero, roasted root vegetables, Yorkshire pudding & gravy *1150 kcal* (v)

Roasted Lamb Noisette Pommes Anna, mushroom croquette, rich lamb sauce, parsnip purée & roast root vegetables *588 kcal*

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

Pan Seared Stone Bass Pommes Anna, romesco sauce, cavolo nero & roast root vegetables *512 kcal*

Aged Rump Steak dauphinoise potatoes, maple roast carrots, prosciutto-wrapped tenderstem, red wine gravy *991 kcal*

Puddings

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

Tart Au Citron Chantilly cream, lime syrup & glace cherry *459 kcal* (v)

Cointreau Chocolate Mousse orange tuile & candied pumpkin seeds *289 kcal* (pb) (v)

Earl Grey Panna Cotta candied lemon & shortbread *330 kcal* (v)

Spiced Winter Trifle brownie, Irish cream, coffee, chocolate custard, honeycomb & cherry compote *773 kcal* (v)

Ask about our festive sides

HALL & WOODHOUSE

Cubs Christmas Day Menu

At Hall & Woodhouse, we take caring for our cubs seriously. That's why we've created this menu for ages 10 & under, with perfect portion sizes & something delicious for even the fussiest little cub in the sett.

3 courses | £35.00 pp

Starters

Mac & Cheese Bites pomodoro sauce *205 kcal* (v)

Falafel Bites *205 kcal* (pb) (v)

Garlic Bread & Vegetable Crudités dipping sauce *223 kcal* (pb) (v)

Tortilla Chips salsa *153 kcal* (pb) (v)

Sorbet

Blood Orange Sorbet *117 kcal* (pb) (v)

Mains

Roast Turkey with Stuffing roast potatoes, Yorkshire pudding, carrots, peas & gravy *508 kcal*

Pigs in Blankets & Mash choice of peas or baked beans & gravy *701 kcal*

Jumbo Fish Finger & Fries choice of peas or baked beans *424 kcal*

Beef Burger & Fries *610 kcal*

Plant Burger & Fries plant-based smoked cheese *592 kcal* (pb) (v)

Puddings

Christmas Pudding choice of vanilla ice cream or custard *484 kcal* (v)

Oopsie Daisy Ice Cream choice of ice cream flavour, sprinkles, marshmallows, chocolate sauce *482 kcal*

Banana Pancakes chocolate sauce *523 kcal* (pb) (v)

Butterscotch Whip whipped cream & Lotus biscuit *152 kcal* (v)

Festive Sides | £4.75 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.