



# FESTIVE LUNCH

## TO START

Soup of The Day (VE)(GF)(NF)

Parmesan & Dill Crusted Cod, Leek, Pea & Potato Velouté, Saffron Butter (NF)  
(GF)

Black Pudding & Sausage Meat Scotch Egg, Sloe Gin Poached Pear & Blackberry  
Chutney, Salt & Pepper Crackling, Chorizo Oil (NF)

Potato & Roscoff Onion Rosti, Winter Truffle Hollandaise (GF)(NF)(Can be VE)

## MAIN COURSE

Traditional Roast Turkey, Sausage Meat & Cranberry Stuffing, Pig In Blanket,  
Garlic & Herb Roast Potatoes, Maple Roasted Baby Carrots & Parsnips, Pan  
Roasted Sprouts & Chestnuts, Red Wine & Port Jus (DF) (Can be GF)  
Roasted Fillet Of Hake, Saffron Potatoes, Sea Vegetables, Confit Vine Tomatoes,  
Crab Sauce (NF)(GF)

Sweet Potato, Chestnut & Mushroom Wellington, Roast Garlic Pomme Puree,  
Mushroom & Maderia Sauce (V)(Can be VE)

## PUDDING

Traditional Christmas Pudding, Brandy Anglaise, Chocolate Soil (GF)(Can be DF)  
Chocolate Ganache, Candied Pistachios, Fresh Raspberries, Whipped Vanilla  
Cream, Rose Syrup (GF)  
Cinnamon & Honey Parfait, Mulled Red Wine Poached Plums (GF)(NF)

Two Courses for £50

Three Courses for £55

If you have a food allergy, intolerance or sensitivity, please speak to your server before ordering.  
GF - Gluten Free, DF - Dairy Free, NF - Nut Free, V - Vegetarian, VE - Vegan

A Discretionary Gratuity Charge of 12.5% is added to the Bill



@theoldhallely