



À LA CARTE

TO START

Soup of The Day, Home Baked Bread (VE)(GF)(NF)(Can Be GF)
Parmesan & Dill Crusted Cod, Leek, Pea & Potato Veloute, 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)
Cheese Board: A Selection of Four Cheeses, Relish, Celery, Grapes & Cheese Biscuits (NF)(Can be GF) - Supplement charge £9.00

Two Courses for £50.00

Three Courses for £55.00

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



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