



Christmas at Halls

Three courses £47.50 Two courses £37.50

Christmas cocktail on arrival

[STARTERS]

HAM HOCK BON-BONS

Halls' piccalilli

SEAFOOD & COASTAL CHEDDAR CHOWDER (GFA)

Handpicked Portland white crab, Brixham market seafood, coastal cheddar crouton

BAKED HONEY & THYME CAMEMBERT (GFA/V)

Selection of warm bread, sweet onion jam

CHICKEN PARFAIT (GFA)

Winter chutney, toasted sourdough

BEETROOT AND COASTAL CHEDDAR RISOTTO (GF/V/VGA)

Candied beetroots, cheddar crisp

[MAINS]

SALMON EN CROUTE

Dill cream sauce, winter vegetables

STRIPLOIN OF BEEF (GFA)

Yorkshire pudding, dauphinoise potatoes, red wine & port gravy

CIDER BRAISED PORK BELLY (GFA)

Sage & hazelnut stuffing, cider apple sauce

ROASTED DOUBLE-BREADED TURKEY (GFA)

Pigs in blankets, red wine & cranberry gravy

ROOT VEGETABLE GRATIN (GF/V/VGA)

Confit garlic new potatoes, dill cream sauce

ALL OF OUR CHRISTMAS DINNERS ARE SERVED WITH ROSEMARY & THYME ROAST POTATOES, WILD-FLOWER HONEY GLAZED PARSNIPS & CARROTS, PANCETTA ROASTED SPROUTS, MULLED WINE BRAISED RED CABBAGE, COASTAL CHEDDAR & SMOKED DORSET CAULIFLOWER CHEESE, GARLIC CONFIT LEEKS & GREMOLATA

[DESSERTS]

CARAMEL RUM PINEAPPLE (GF)

Condensed milk ice-cream

WHITE CHOCOLATE CRÈME BRÛLÉE (GFA)

Garibaldi biscuit

TRADITIONAL CHRISTMAS PUDDING

Brandy & vanilla custard

MULLED WINE POACHED PEAR (GF)

Clementine gel, blackberry sorbet

CRISSANT BREAD AND BUTTER PUDDING

White chocolate & apricot, vanilla custard

DORSET THREE CHEESE SELECTION [15 SURCHARGE]

70ml port, rosemary crackers, winter chutney, quince jelly

Please note that the Christmas Menu is available by pre-order only and to secure your booking a £10 deposit will be required.

GF: Gluten Free, GFA: Gluten Free Available,
V: Vegetarian, VGA: Vegan Alternative Available

