THE
HALFWAY
HOUSE

Christmas Menu 2025

2 courses - £29.50 • 3 courses - £35.00

Starters

❄ Leek and potato soup with warm bread roll (V) (VE on request)

❄ Smoked salmon, chive & lemon pate with mixed leaves & granary toast

❄ Garlic mushrooms with crème fraiche, cream & parsley served on sourdough toast (V)

Gluten free rolls/bread/toast available on request

Mains

❄ British roast turkey supplied by Tim Potter with "pig in blanket"
seasonal stuffing, cranberry sauce & turkey gravy (gf available on request)

❄ North Atlantic cod loin fillet with Spanish chorizo, cherry tomatoes in a white wine & garlic jus

❄ Brisket of beef, supplied by Tim Potter, slow cooked with a horseradish glaze

❄ Vegetable & lentil loaf with a maple syrup, tomato & balsamic glaze with vegan gravy (V) (VE)

All the above are served with crispy roast potatoes
& fresh, locally sourced seasonal vegetables

Desserts

❄ Classic Christmas pudding with Rodda's clotted cream (GF & VE available)

❄ Homemade vanilla cheesecake with raspberry coulis & Yarde Farm vanilla ice-cream (GF)

❄ Homemade profiteroles filled with Chantilly cream, drizzled with
warm dark chocolate sauce & Yarde Farm Vanilla ice-cream

❄ Selection of West Country cheeses with biscuits, salad leaves & Highfields red onion chutney

(£3.00 supplement for cheese & biscuits)

v= vegetarian· ve= vegan· gf= gluten free

Please inform us of any food allergies or
intolerances when making your menu choices.

£10.00 per head deposit due when booking is placed.

All deposits will be deducted from your bill at the time of payment.

**Cancellations or variations to numbers must be made within
7 days of your booking to secure a refund of your deposit.**

The Halfway House, Willand, Cullompton, Devon EX15 2RF

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