

WOODLAND MANOR

— HOTEL & RESTAURANT —



Function Menu

Starters

Chicken Liver Pate, Caramelised Red Onion Chutney and Crisp Ciabatta Crisp (2,4,7,10,12,14)

Oak Smoked Salmon, Pickled Cucumber Ribbons, Rocket, Lemon Gel and a Beetroot Puree (5,7,9,14) (GF)

Leek and Potato Soup served with a Crusty Roll and Carrot Crisps (2,7,12,13)(V)

Charred Cucumber Served with Red Pepper Puree, Asparagus Spears, Sliced Radish and Micro Leaf Salad (GF) (VE)

Mains

Chicken Supreme Stuffed with Mozzarella and Sun Blushed Tomato Served with Truffle Mashed Potatoes, Baby Leeks and a rich Tomato Sauce (7,14)

Roast Pork served with Butternut Squash Puree, Roast Potatoes, Sage and Onion Stuffing, Trio of Vegetables and a Rich Apple Cider Jus (2,14)

Pan Roasted Cod Loin Served With Crushed New Potatoes, Red Pepper Puree, Fine Beans with a Lemon and Caper Beurre Blanc (5,7,14)

Wild Mushroom, Spinach and Caramelised Red Onion Wellington served with Roasted New Potatoes, Butternut Squash Puree, Pickled Pears and a Pan Jus (2,9,14) (VE)





Function Menu

Desserts

Lemon Posset, with Lemon and Elderflower Shortbread Biscuits (2,7)

Chocolate Pudding served with Chocolate Sauce and Chocolate Custard (2,4,7)

White Chocolate and Toffee Cheesecake served with Chantilly Cream and Chocolate Shards (2,4,7)

If the choice is too hard then spoil yourself, with our mini trio of delights and have them all. (2,4,7)

Select up to 3 starters, 3 mains and 2 desserts for your guests to pre order from 2 courses - £29.95 3 courses - £35

Allergen codes: 1 celery, 2 gluten, 3 crustaceans, 4 eggs, 5 fish, 6 lupin, 7 milk, 8 molluscs, 9 mustard, 10 nuts, 11 peanuts, 12 sesame seeds, 13 soya, 14 sulphur dioxide V - Vegetarian

