



CHRISTMAS MENU 2017

TWO COURSES £18.95

THREE COURSES £24.50

Lunch & evenings 1st – 23rd December, Excl. Monday.

STARTERS

Beetroot & pumpkin soup with crusty bread V ^{GFA}

Smoked salmon & crème fraiche pâté with ciabatta croutons & caper salad ^{GFA}

Ham & parsley croquettes with a parsnip & apple puree

Pear & candied walnut salad with deep fried breaded blue cheese V ^{GFA}

MAIN COURSES

Roast turkey with pigs in blankets, stuffing, roast potatoes & gravy ^{GFA}

Chargrilled local venison haunch steak with rosemary & garlic roasted new potatoes & cranberry & raspberry vinaigrette ^{GF}

Pan fried fillet of sea bass with crushed new potatoes & bloody mary sauce ^{GF}

Roasted sweet potato, shallot & goats cheese tart V

All main courses served with festive vegetables

DESSERTS

Christmas pudding with brandy sauce

Chocolate & honeycomb cheesecake with dark chocolate sauce

Sticky ginger pudding with butterscotch sauce & Chantilly cream

Cheese board – selection of cheeses sourced from local suppliers with crackers, celery & chutney £2 supplement, Cheese also available as additional course for £5.50

Tea, coffee & mince pies £2.50 Extra ~ Please pre-order for large parties.

V = Vegetarian. GF = Gluten Free/ GFA = Gluten Free Available. Please advise of any dietary requirements, we are happy to help!

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