

WOODS

CHRISTMAS MENU

THREE COURSES @ £36

(inclusive of 20% VAT)

Curried carrot, sweet potato & coconut soup

**Ham hock, pheasant & tarragon roulade
With mustard mousseline & pickled vegetables**

**Sweet pickled herring fillets
With chorizo confit, capers & toasted pumpkin seeds**

**Salad of blue cheese, caramelised baby onions & walnuts
With aged red wine vinegar dressing**

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**Traditional roast turkey, pork, sage & cranberry stuffing
Served with chipolata bacon roll & roast potatoes**

**Braised venison with green peppercorn,
Tamari & tarragon sauce**

**Pan-fried fillet of sea bream
With squash purée, red pepper & caper dressing**

**Root vegetable, wild mushroom & hazelnut roast
With parsnip & thyme sauce**

**Seared fillet steak with Brandy & green peppercorn cream sauce
(supplement £7)**

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Traditional Christmas pudding with spiced vanilla custard

Dark chocolate panna cotta with cinnamon poached pear & crème anglaise

Apple & blackberry iced parfait with crunchy crumble & apple syrup

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Coffee or tea

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All main courses are served with potatoes of the day
And a selection of fresh vegetables