

# WOODS

## CHRISTMAS MENU

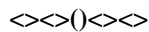
### THREE COURSES @ £36

**Cream of winter vegetable & lentil soup  
With garlic & thyme croutons**

**Pheasant, ham & tarragon roulade  
With caramelized onion & chilli marmalade**

**Salmon, dill & green peppercorn rilette  
With horseradish mayonnaise & sweet pickled beetroot**

**Salad of stilton, balsamic glazed baby onions & toasted walnuts  
With aged vinegar & honey dressing**



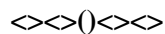
**Oven roasted maize fed chicken breast, roasted shiitake mushrooms,  
Red wine sauce & grilled Stornoway black pudding**

**Slow cooked Moroccan lamb  
With sultana & lemon couscous, mint yoghurt**

**Pan-fried fillet of sea bream, basil pesto,  
Toasted pine kernels & butternut purée**

**root vegetable, chestnut & rosemary nut roast  
With a potato, olive oil & garlic sauce**

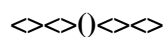
**Seared fillet steak with Brandy & green peppercorn cream sauce  
(supplement £7)**



**Traditional Christmas pudding with spiced vanilla custard**

**Citrus posset, rhubarb compote  
& cinnamon crumb**

**Rich chocolate brownie, Tia Maria chocolate sauce  
& vanilla bean ice cream**



**Coffee or tea**

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