

WOODS

CHRISTMAS MENU

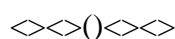
Three courses £40

Cream of parsnip soup with garlic & thyme croutons

Roulade of pork belly, black pudding & sage
Wrapped in cured ham, served with fig & aubergine chutney

Salmon, dill & green peppercorn rilette,
Horseradish mayonnaise & sweet pickled beetroot

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



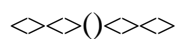
Traditional roast turkey, pigs in blanket,
Pork & thyme stuffing, turkey gravy & roast potatoes

Casserole of venison, rosemary, red currant jelly & red wine

Pan-fried fillet of cod
On potato purée with a tarragon, caper & anchovy dressing

Root vegetable, chestnut & rosemary nut roast,
Roasted onion & apple sauce

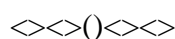
Seared fillet steak with Brandy & green peppercorn cream sauce
(supplement £7)



Traditional Christmas pudding with spiced vanilla custard

Orange syllabub, rhubarb compote & cinnamon crumbs

Rich chocolate mousse, chocolate brownie,
Rosewater Chantilly cream & cherry sauce



Coffee or tea

Main courses are served with potatoes of the day and a selection of fresh seasonal vegetables