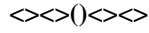


WOODS

CHRISTMAS MENU

THREE COURSES £45

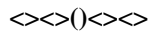


**White onion, roasted root vegetables & thyme soup
With garlic & thyme croutons**

**Wild game, tarragon & sour cherry terrine
With prune & Armagnac jam, sweet pickled gherkins**

**Grilled goats cheese salad, green grapes,
Onion & caraway relish, beetroot syrup**

**Marinated fillets of anchovy, turmeric, lemon & chilli hummus,
With vegetable & cashew nut salad**



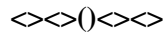
**Traditional roast turkey, pig in blanket,
Pork, thyme & cranberry stuffing, turkey gravy & roast potatoes**

Lamb casserole with root vegetables, garlic & red wine

**Pan-fried fillet of cod,
Curried butter nut purée, smoked paprika oil & baby onions**

**Stuffed aubergine with tofu, vegetables, roasted peanuts
& rosemary on a rich tomato sauce**

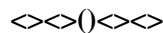
**Seared fillet steak with Brandy & green peppercorn cream sauce
(supplement £10)**



Traditional Christmas pudding with Brandy & clove custard

**Lemon mousse with crushed biscuit base,
Lemon curd & glazed meringue**

**Iced chocolate & Cointreau terrine,
Orange Chantilly & macerated Kumquats**



Coffee or tea

All main courses are served with potatoes of the day,
selection of fresh seasonal vegetables basket of bread & butter
Please ask for our full allergens list