



Christmas Menu

2 courses for £21.95 or 3 courses for £25.95!

STARTERS

HOMEMADE SOUP

A winter vegetable soup, finished with garnish and parsnip crisps, served with rustic bread and butter.

THE WOODMANS BRUSCHETTA

Finely chopped cherry tomatoes, red onion, garlic and mozzarella in a seasoned basil olive oil on top of a toasted balsamic bruschetta.

HOMEMADE SMOKED MACKEREL PATE

Peppered smoked mackerel infused with lemon and dill set in cream cheese served with granary toast.

BACON & SPROUT SALAD

Sliced bacon & diced brussel sprouts cooked in butter and almonds served on top of mixed leaves finished with parmasan.

MAINS

CROWN OF TURKEY

Classic roast turkey basted in butter and thyme garnished with bacon and sausage galette.

CRUSTED COD LOIN

Herb topped crusted Cod loin, served on a bed of pea puree.

SLOW-ROASTED BELLY OF PORK

Belly of pork roasted in fennel & thyme served on a bed of colcannon mashed potato, topped with shallow fried rocket..

NUT ROAST AVAILABLE FOR VEGETERIANS

STILTON & WALNUT WELLINGTON

Stilton & walnut mixed with rocket inside seeded puff pastry served with cranberry gravy.

ALL SERVED WITH SEASONAL VEGETABLES

Roast & new potatoes, honey roasted parsnips, brussel sprouts, carrots and braised red cabbage.

DESSERTS

CLASSIC CHRISTMAS PUDDING

served with brandy sauce.

ETON MESS

Meringue served with winter berries, chantilly cream, and raspberry couli.

HOMEMADE MALTEASER CHEESECAKE

Served with cafe' wafer and chocolate sauce.

CHEESE AND BISCUITS

Cheddar, brie and stilton served with mixed crackers, celery and grapes.

