

Woodlands Hotel

Function Menu Selector

Choose 3 starters, 3 mains and 3 desserts

3 course meal £27.95

Starters

Salmon Terrine with Dill Yoghurt
Prawn Cocktail with Marie rose sauce & lemon
Feta Cheese with vine tomatoes, olives & Balsamic
Breaded Camembert with Warm Redcurrant Sauce
Fan of Melon Strawberries and Pimm's
Garlic Mushrooms Dusted with Paprika
Bacon & stilton Salad with mixed leaves & wholegrain Mustard Dressing
Smooth Chicken Liver Pate with Melba toast & Red currant jelly
Soup of the day with warm crusty bread roll
Leek & Potato, Carrot & Coriander, Chunky Farmhouse Vegetable or Cream of Tomato

Mains

Woodlands Steak and Ale pie
Loin of pork with black pudding & cider sauce
Sea bass with prawn & chive sauce
Pan fried Cod in a Creamy Tarragon Sauce
Salmon Fillet with Parsley sauce
Chicken Chasseur – Sauteed chicken in Tarragon, mushroom & red Wine Sauce
Wild Mushroom Stroganoff with Pilau Rice v
Three Bean Chilli with Rice v
Roast Chicken with all the trimmings
Roast Beef Striploin with Yorkshire Pudding Surcharge £3.50
Lamb Shank & rosemary gravy - Surcharge £3.50

Desserts

Cheesecake with a strawberry Compote
Profiteroles with Belgian Chocolate Sauce
Crème Brulé with blueberries & amaretti biscuit
Lemon Posset
Panna cotta shortbread crumb berries & salted caramel sauce
Chocolate Brownie
Sticky Toffee Pudding Custard
Ice Cream x 3 scoops
Apple Crumble & Custard
Cheese & Biscuits - surcharge £2

Tea or Coffee £2.50

Choose 3 starters, 3 mains and 3 desserts, you can also add tea and coffee for £2.50.

Once we have your selected menu, we will send you your bespoke menu for you to pass on to your guests for a pre order.

Private Dining may be available. Please let us know if you would like this option. (Minimum number will apply)

Pre order required 1 week prior to your event. This must include any allergies or special diets

