

Woodlands Hotel

Function Menu Selector

Choose 3 starters, 3 mains and 3 desserts
3 course meal £29.95, 2 course meal £24.95

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

This menu is only for the organiser to choose a bespoke menu for the party.

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

If opting for 2 courses the either select starter and main or main and dessert 3 choices from each section. 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.

