

WOODLANDS HOTEL

Function Menu Selector

Choose 3 Starters, 3 Mains and 3 Desserts and we will build your own menu

3 Course Meal £34.00

2 Course Meal £28.00

STARTERS

Salmon Terrine with Dill Yoghurt

Prawn Cocktail with Marie Rose Sauce & Lemon

Feta Cheese with Vine Tomatoes, Olives and Balsamic

Breaded Camembert with 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 & Redcurrant Jelly

Soup Of the Day with Warm Crusty Roll

Leek & Potato, Carrot & Coriander, Chunky Farmhouse Vegetable or Cream of Tomato

MAINS

Woodlands Steak & 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 and 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 £5

Lamb Shank & Rosemary Gravy – Surcharge £5

DESSERTS

Cheesecake with Strawberry Compote
Profiteroles with Belgian Chocolate Sauce
Crème Brûlée with Blueberries & Amaretti Biscuit
Lemon Posset
Pana Cotta, Shortbread Crumb, Berries and Salted Caramel Sauce
Chocolate Brownie
Sticky Toffee Pudding & Custard
Ice Cream – 3 Scoops
Apple Crumble & Custard
Cheese and Biscuits – Surcharge £5.00

Tea & Coffee - £3.50

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

Choose Three Starters, (a soup will be included as a fourth option on the day), Three main courses (plus a fourth vegetarian option if required) and three desserts (a selection of ice creams will be included as a fourth option on the day). You can also add tea and coffee.

If opting for 2 Courses, then either select a starter and main or a main and dessert. 3 choices from each section.

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

Pre-order required 1 Week prior to your event. This must include any allergies or special dietary requirements.

