

# WOODLAND MANOR

— HOTEL & RESTAURANT —

## Christmas Day menu

### Amuse Bouche:

A selection of bite sized appetizers

### Starter:

Roasted red pepper and tomato soup, basil oil, croutons (v) (ve) (1,2,14)

Chicken and smoked ham hock terrine, piccalilli, ciabatta crisps (1,2,9,14)

Smoked salmon and herb cream cheese roulade, cucumber and rocket salad, lemon gel  
(5,7,8,13,14)

### Main

Maple roasted turkey, sausage meat stuffing, sticky pigs, roast potatoes, winter vegetables,  
Pan jus (1,2,14)

Pan seared fillet of bream, white crab and chive baby potato skins, chargrilled asparagus,  
white wine cream, pickled radishes (5,7,14)

Handmade roasted butternut, wild mushroom and gruyere Pie, roast potatoes, winter  
vegetables, cranberry jus (v) (2,4,7,14)

### Dessert:

Traditional christmas pudding, brandy sauce (2,4,7,13,14)

Vanilla and strawberry crème brûlée, shortbread bites (2,4,7,)

Chocolate cake with spiced orange buttercream and an orange sorbet (2,4,7,14)

## Tea, coffee and mini mince pies

### Served from 12-3pm

#### Allergen code

1 celery; 2 gluten; 3 crustaceans; 4 eggs; 5 fish; 6 lupin; 7 milk; 8 molluscs; 9 mustard;

10 nuts; 11 peanuts; 12 sesame seeds; 13 soya; 14 sulphur dioxide

v: vegetarian, ve: vegan, gf: gluten free

**£95.00 per person**