

WOODLAND MANOR

— HOTEL & RESTAURANT —

Christmas Party Nights

Starters:

Spiced winter vegetable soup (v)(gf) (1,7,14)
Herb oil, crème fraiche, chili flakes (ve available)

Individually baked honey, rosemary and garlic cheese (v) (1,2,7)
Apple and grape chutney, crostini's

Chateau beef carpaccio (gf)(4,7,9)
Shallots, horseradish aioli, shaved parmesan, rocket leaves and balsamic vinegar

Mains:

Maple roasted Turkey (gf available) (1,2,14)
Cranberry stuffing, sticky pigs, roast potatoes, winter vegetables, Pan jus

Pan seared stone bass fillet (gf) (1,5,7)
roasted baby potatoes with red pepper and fennel, heritage tomato and fennel sauce

Plant based chicken style puff pastry pie (v) (ve) (1,2,9,13)
with mushrooms and a cream sauce, crushed garlic and thyme sweet potato

Served with seasonal vegetables on the side

Desserts:

Traditional Christmas Pudding loaf with brandy sauce (v) (ve & gf available)(2,4,7,13,14)

Black cherry and dark chocolate brownie with chantilly cream and cherry coulis (v) (2,4,7)

Baileys Irish cream cheesecake with sea salted caramel (2,7,13)

Tea, coffee and mini mince pies (v) (2,7,14)

£46.50 per person
including photobooth & DJ entertainment

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