

The Woodman Boxing Day Menu

To Start

Soup of the Day

Homemade Tomato and Basil soup served with fresh crusty bread from the Windmill Bakery (v)

Duo of smoked salmon and chilli prawns

A duo of smoked salmon and chilli prawns served with red onion salad, granary bread & butter

Dressed Brixham crab

Dressed Brixham crab, served with a lemon mayonnaise, granary bread & butter

Mushrooms on Toast (v)

Creamy garlic mushrooms served on sour dough toast

Chicken liver pâté

Chicken liver pâté served with sourdough toast and spiced plum chutney

Main Course

Roast Local Turkey

with sage and onion stuffing , roast potatoes, bacon rolls, buttered seasonal vegetables and homemade gravy

Game casserole

cooked in a Merlot, Porcini mushrooms and shallot sauce served with stilton & walnut dumpling, cream potatoes and braised red cabbage

Fillet of Hake

Fillet of Hake, served with a creamy white wine & tarragon sauce, greens and new potatoes

Fillet Steak

A prime 28-day aged fillet steak, cooked to your liking, served with tomato & baked field mushroom, hand cut chips and a red wine and wild mushroom sauce

Warm leek & Roquefort tart (v)

Warm leek & Roquefort tart served with Waldorf salad and hand cut chips

For Desserts

Traditional Christmas Pudding

with brandy sauce

Warm Chocolate Brownie

with a rich chocolate fudge sauce and clotted cream ice cream

Lemon and Raspberry Posset

Lemon and Raspberry Posset served with a homemade shortbread biscuit

Raspberry Sherry Trifle

Passion Fruit & Mango Sorbet

3 courses £35.00