

# The Woodman Festive Evening Menu

## *To Start*

### **Soup of the Day**

Homemade Leek & Potato soup served with crusty bread from the Windmill Bakery (v)

### **Prawn Cocktail**

Served with granary bread from the Windmill Bakery

### **Warm leek & Roquefort tart**

Served with Waldorf salad

### **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

### **Grilled fillet of plaice**

served with a smoked salmon and prawn white wine cream sauce, buttered greens, buttered new potatoes

### **8oz Sirloin Steak**

A prime 28-day aged sirloin steak topped with garlic parsley butter, served with hand cut chips, onion rings and salad

### **Roast vegetable and halloumi terrine (v)**

Served with tomato coulis

## *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**

served with a homemade shortbread biscuit

### **Passion Fruit & Mango Sorbet**

Evening 3 courses £25.95