

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 ratatouille

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