

The Woodman Festive Evening Menu

To Start

Soup of the Day

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

Avocado, Prawn & Salmon tian

A tian of prawn, smoked salmon and avocado with lemon and dill mayonnaise, served with brown bread and butter.

Smoked breast of duck

Smoked breast of duck, black pudding and pancetta on a bed of leaves dressed with an oriental hoisin sauce

Chicken liver pâté

served with sourdough toast and spiced plum chutney

Main Course

Roast Shropshire Turkey

with sage and onion stuffing, bread sauce, bacon rolls, roast potatoes, seasonal vegetables and gravy

Game casserole

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

Grilled fillet of Hake

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

8oz Sirloin Steak

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

Parsnip, chestnut and cranberry loaf (v)

Parsnip, chestnut and cranberry loaf served with sage & onion gravy, roast potatoes, sprouts and braised red cabbage

For Desserts

Traditional Christmas Pudding

with brandy sauce

Warm Chocolate Brownie

with a rich chocolate fudge sauce and clotted cream ice cream

Lemon and Apple tart

served with mulled wine autumn fruit compot

Bailey's Panacotta

served with a caramel coffee sauce

Gin & Tonic Sorbet

Evening 3 courses £26.95