

The Woodman Boxing Day Menu

To Start

Homemade spiced parsnip Soup

served with fresh crusty bread from the Windmill Bakery (v)

Ham hock terrine

served with homemade piccalilli, sourdough toast

Mulled wine cured salmon

served with beetroot, granary bread and butter

Chicken liver pâté

served with sour dough toast and red onion marmalade

Creamy garlic mushrooms(v)

served on sour dough toast

Main Course

Roast Local Turkey

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

Seared fillet of Halibut

served with saffron turned potatoes, greens, creamy prawn white wine sauce

Roasted loin of lamb

served with a red wine & rosemary sauce, dauphinoise potatoes, seasonal vegetables

A prime 28-day aged 8oz Fillet Steak

cooked to your liking, served with vine tomatoes, a baked field mushroom, hand cut chips, peppercorn sauce (£5.00 supplement)

Mushroom & lentil wellington (v)

served with red wine and wild mushroom sauce, new potatoes, a medley of vegetables

For Desserts

Traditional Christmas Pudding

served with brandy sauce

Bailey's cheesecake

served with after eight chocolate sauce

Sticky toffee pudding

served with toffee sauce and vanilla ice cream

Raspberry Sorbet

British cheese board

West Country mature cheddar, Smoked Applewood, Somerset Brie, Clawson Reserve blue Stilton served with a selection of biscuits, celery & apple and plum chutney

3 courses £45

All our food is freshly prepared in a small kitchen. We can therefore not guarantee that our food is allergen free. If you have a food allergy or intolerance please speak to a member of staff.

