

The Woodman Festive Menu

To Start

Homemade spiced parsnip soup

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

Ham hock terrine

served with homemade piccalilli and sourdough toast

Prawn and crayfish cocktail

served with granary bread and butter

Homemade 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 & onion stuffing, roast potatoes, bacon rolls, buttered seasonal vegetables, homemade gravy

Pan fried fillet of pork

wrapped in Parma ham, served with celeriac & apple puree, creamy mashed potatoes, roasted carrot walnut & bacon sprouts, with a sage sauce

Grilled fillet of hake

served with creamy white wine & tarragon sauce, new potatoes, greens

A prime 28-day aged 8oz Sirloin Steak

cooked to your liking, served with vine tomatoes, a baked field mushroom, hand cut chips (£4 supplement)

Parsnip, chestnut and cranberry loaf (v)

served with sage & onion gravy, seasonal vegetables

For Desserts

Traditional Christmas Pudding

served with brandy sauce

Warm Chocolate Brownie

served with a rich chocolate fudge sauce and vanilla ice cream

Bakewell tart

served with amaretto ice cream

Christmas crumble

served with custard

Homemade honeycomb ice cream

3 course £32.95

