

The Woodman Festive Evening Menu

STARTERS

Soup of the Day

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

Chicken Liver Pâté

served with red onion marmalade and sourdough toast

Brie & Leek Tart

served with a spiced cranberry relish

Salmon & Dill Fish Cake

served with a cucumber mayonnaise

Black pudding, smoked bacon topped with a Poached egg

served with a honey & mustard salad

MAINS

Roast Shropshire Turkey

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

Roasted Loin of Lamb

served with dauphinoise potatoes, red wine & rosemary sauce and a medley of vegetables

Cod and Prawn Thermidor

served with new potatoes and greens

8oz Sirloin Steak topped with a garlic & parsley butter

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

Mushroom Bourguignon (v)

served with a creamy mash & red cabbage

PUDDINGS

Traditional Christmas Pudding

served with brandy sauce

Warm Chocolate Brownie

served with a mint & chocolate chip ice cream

Ginger & Clementine trifle

Apple & Cinnamon tart

Served with custard

Lemon Sorbet

Evening 3 courses £28.95

*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.*