



WOODLANDS
HOTEL

20-40 Dinner Menu

2 courses £21

3 courses £26

Starters

Soup of the day with a white crusty roll (v) (gfa)

Duet of traditional smoked salmon and salmon mousse with caperberries, melba and salsa verde (gfa)

Honeydew melon, orange & mango smoothie, raspberry sorbet (vg) (gf)

Chicken liver paté, red onion chutney and oatcakes (gfa)

Main Courses

Braised beef featherblade, dauphinoise potato, green beans, shallot and thyme gravy (gfa)

Fillet of salmon, dauphinoise potato, broccoli, smoked cheddar and chardonnay cream sauce (gfa)

Steak casserole, pastry, peas and chips or potatoes (gfa)

Fillet of seabass, balsamic roasted vegetables and dauphinoise potato (gf)

Battered/breaded haddock, chips & peas

Red lentil, chickpea, cauliflower and spinach rogan josh, rice and sourdough pitta (gfa) (vg)

Penne pasta, ratatouille vegetables, arrabiata and sun blushed tomatoes (vg)

Macaroni cheese with chips or garlic bread (v)

Cold poached chicken salad, cos lettuce, caesar dressing, croutons and parmesan

Hot cajun salmon salad, tomato, pepper and lime chutney

Sticky BBQ beef and mozzarella burger with chips and slaw

Desserts

Chocolate & orange brownie mousse cake, chocolate sauce and vanilla ice cream (vga) (gf)

Sticky toffee pudding, vanilla ice cream (v) (gfa)

Gin and elderflower cheesecake, rhubarb ice cream and berry coulis (v)

Trio of ice creams (v)

