

# The Woodlands

## INCLUSIVE DECEMBER DINNER MENU

### Starters

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#### SOUP OF THE EVENING

*(gfa) (v)*

#### QUINOA HOUMOUS

*with pimento stuffed olives & sour dough pitta (vg)*

#### DUET OF SMOKED SALMON & SALMON MOUSSE

*with cucumber chutney & melba toast (gfa)*

#### CHICKEN LIVER PATE

*served with red onion chutney & oatcakes (gfa)*

#### BREADED HALLOUMI

*served with garlic dip (v)*

#### PANKO BREADED KING PRAWNS

*served with a sweet chilli dip*

### Burgers

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*All served with chips and salad*

#### STICKY BBQ BEEF AND MOZZARELLA

*(gfa)*

#### CRISPY CHICKEN, BACON, SWEET CHILLI AND MOZZARELLA

#### THAI INFUSED CRISPY VEGETABLE BURGER, VEGAN CHEDDAR & SWEET CHILLI

*(vg)*

Please let our staff know if you have a food allergy or intolerance to certain foods.

Chips are gluten free however may contain traces of gluten due to cross contamination during the cooking process and may not be suitable for those with a high sensitivity to gluten.

### Main Courses

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#### BATTERED/BREADED HADDOCK

*with chips & peas*

#### BREADED SCAMPI

*with chips & peas*

#### STEAK CASSEROLE & FLAKY PASTRY

*served with peas and your choice of chips, mash or new potatoes (gfa)*

#### MACARONI CHEESE

*with chips or garlic bread (v)*

#### VEGETABLE ROGAN JOSH

*served with rice and sour dough pitta (vg) (gfa)*

#### CHICKEN BALTI

*served with rice and naan*

#### ROASTED VEGETABLE PENNE PASTA

*with a tomato and rosemary sauce (vg)*

#### CHICKEN, CHORIZO & MUSHROOM PENNE PASTA

*with garlic and herb cream sauce*

#### FILLET OF SEABASS

*served with balsamic roasted vegetables & dauphinoise potato (gf)*

#### SLOW COOKED BEEF FEATHERBLADE

*served with broccoli, mashed potato & peppercorn sauce (gf)*

#### CHICKEN ESCALOPES

*with haggis, bacon, broccoli, potato gratin & onion gravy (gfa)*

### Sides

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#### CHIPS/CAJUN CHIPS

£4.00

#### GARLIC BREAD

£4.00

#### GARLIC BREAD & MOZZARELLA

£4.50

#### BEER BATTERED ONION RINGS

£4.50

#### BALSAMIC GARDEN SALAD

£5.00

*(vg) (gf)*

(v) vegetarian (vg) vegan (vga) vegan adaptable  
(gf) gluten free (gfa) gluten free adaptable

# The Woodlands

## INCLUSIVE DECEMBER DESSERT MENU

### Desserts

*All served with vanilla ice cream unless stated*

#### STICKY TOFFEE PUDDING

*with toffee sauce (v) (gfa)*

#### CHOCOLATE & ORANGE BROWNIE MOUSSE CAKE

*with chocolate sauce (vga) (gf)*

#### PEACH MELBA PANNA COTTA

*with raspberry sorbet (gf)*

#### SALTED CARAMEL CHEESECAKE

*with chocolate soil*

#### SELECTION OF ISLE OF KINTYRE CHEESE

*with chutney, grapes & crackers (v) (gfa)*

£3.25 Supplement

### Ice Cream & Sorbet

*One scoop*

*Two scoops*

*Three scoops*

#### ICE CREAM FLAVOURS

*Vanilla, chocolate, strawberry, mint choc chip,  
salted caramel, butterscotch (v)*

*Dairy free: Vanilla & Chocolate (vg)*

#### SORBET FLAVOURS

*Lime, raspberry, passionfruit (vg)*

Selection of teas and coffees available from £2.50

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