



WOODLANDS
HOTEL

Inclusive Dinner Menu

Starters

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

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

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

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

Panko breaded king prawns and sweet chilli dip (gfa)

Smoked harissa houmous, pimento stuffed olives and garlic flatbread (vg) (gfa)

Breaded halloumi, giant couscous and vegetable salad, garlic dip (v)

Main Courses

Braised beef featherblade, skirlie mash, shallot and thyme gravy and green beans (gfa)

Pesto and buffalo mozzarella chicken, arrabbiatta and vegetable linguine

Penne pasta bolognese

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

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

Sirloin steak, flat mushroom and chips, *see sauces for options* (gfa) £5.00 supplement

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

Battered/breaded haddock, chips & peas

Breaded scampi, chips & peas

Gammon steak, pineapple, chips and peas (gfa)

Chicken, chorizo & mushroom penne pasta in a garlic cream sauce

Chicken Balti, rice and naan

Burgers

Served with chips and coleslaw

Sticky BBQ & mozzarella or black & blue with onion chutney.
Choose from: Chicken (gfa) Beef (gfa)





Vegetarian & Vegan Dishes

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

Spiced butternut squash & quinoa burger topped with onion chutney, sun blushed tomato and vegan cheese with chips and salad (vg)

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

Macaroni cheese with chips or garlic bread (v)

Salad Bowls

Hot cajun salmon, tomato, pepper and lime chutney (vg)

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

Sides (v)

Chips/cajun chips (vg) £3.75

Garlic bread £3.75

Beer battered onion rings £4.25

Garlic bread with mozzarella £4.25

Mixed vegetables (vg) (gf) £2.75

Mushy peas (vg) (gf) £2.00

Roast flat mushrooms (vg) £3.75

Balsamic garden salad (vg) £4.75

Sauces

Red wine gravy (gf) £1.75

Peppercorn Sauce (gf) £1.75

Garlic butter cream sauce (gfa) £1.75

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, berry coulis and rhubarb ice cream (v)

Blackcurrant parfait, berry compote, vanilla ice cream (vga) (gf)

Cheese, chutney & crackers (gfa) (v)

Ice creams (v) (gf)

One scoop, Two scoops or Three scoops

Served with shortbread or gluten free biscuits (on request)

Choose from:

Vanilla, chocolate, strawberry, salted caramel, butterscotch, mint choc chip, rhubarb

Dairy free ice cream: Vanilla, chocolate, raspberry (vg)

Sorbets (vg) (gf)

One scoop, Two scoops or Three scoops

Served with shortbread or gluten free biscuits (on request)

Choose from:

Passion fruit, Caribbean lime, raspberry

Selection of tea and coffees available from £2.35

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

(v) Vegetarian (vg) Vegan (vga) Vegan Adaptable

(gf) Gluten Free (gfa) Gluten Free Adaptable