

# THE WOODMANS ARMS CHRISTMAS MENU

( AVAILABLE FROM NOVEMBER 18TH UNTIL 23RD DECEMBER)

Pre - order only

(GF - GLUTEN FREE OR A GLUTEN FREE ALTERNATIVE CAN BE OFFERED PLEASE STATE ON THE BACK OF THE PRE ORDER SHEET (V) - VEGETARIAN)

## STARTERS

### HOMEMADE SOUP (GF)(V)

WINTER VEGETABLE SOUP SERVED WITH WARM CIABATTA ROLL & BUTTER TOPPED WITH GARNISH.

### STUFFED FIELD MUSHROOM (GF)(V)

STUFFED WITH SPINACH AND STILTON TOPPED WITH TOASTED PINE NUTS SERVED WITH PORT REDUCTION AND ROCKET SALAD.

### GARLIC AND THYME CHICKEN LIVER PATE (GF)

CHICKEN LIVER COOKED WITH FRESH GARLIC AND THYME WITH A BLACK PEPPER SET BUTTER, SERVED WITH SLICED TOASTED CIABATTA AND RED ONION CHUTNEY.

### SMOKED SALMON ROLLS

SMOKED SALMON ROLLED WITH RIBBON CUCUMBER, LEMON ZEST & DILL CREAM CHEESE AND TORTILLA SERVED WITH ONION SALAD AND BABY BEAN.

## MAIN COURSE

### TRADITIONAL ROAST TURKEY CROWN (GF)(V)

SERVED WITH GARLIC & THYME ROAST POTATOES, PIG IN BLANKET, HONEY ROASTED PARSNIPS, BACON & CRANBERRY STUFFING GALETTE, SEASONAL VEGETABLES, HOMEMADE GRAVY AND GARNISHED WITH PARSNIP CRISPS.  
(CRANBERRY NUT ROAST ALSO AVAILABLE FOR VEGETARIANS)

### BELLY OF PORK (GF)

SLOW COOKED BELLY OF PORK GLAZED WITH OUR CHRISTMAS SPICES SERVED WITH BACON MASHED POTATOES, BRAISED FENNEL, FRUITY RED CABBAGE AND OUR HOMEMADE GRAVY.

### CRUSTED COD (GF)

COD FILLET TOPPED WITH CRUST FLAVOURED WITH PANKO BREADCRUMBS, OATS, CHERRY TOMATOES, MOZZARELLA, BUTTER AND ROCKET SERVED WITH CRUSHED NEW POTATOES AND PEA PUREE FINISHED WITH A ZESTY RED ONION & GARLIC BUTTER GLAZE.

### WILD MUSHROOM AND LEEK RISOTTO (GF)(V)

SLOW COOKED ARBORIO RICE FLAVOURED WITH WHITE WINE, MUSHROOM & VEGETABLE STOCK, WILD MUSHROOMS AND LEEK SERVED WITH GARLIC BREAD, VEGETARIAN FRIENDLY PARMESAN AND SHALLOW FRIED ROCKET GARNISH.

## DESSERTS

### TRADITIONAL CHRISTMAS PUDDING

SERVED WITH EITHER BRANDY SAUCE OR CUSTARD, GARNISHED WITH ICING SUGAR.

### BAILEYS AND MEXICAN VANILLA CHEESECAKE (V)

(DOESN'T INCLUDE GELATINE)

BAILEYS IRISH CREAM AND MEXICAN VANILLA INFUSED CHEESECAKE NATURALLY SET ON A BUTTERY BISCUIT BASE SERVED WITH CHOCOLATE SAUCE AND WHIPPED CREAM.

### SPICED BERRY AND GINGER FOOL (GF)(V)

MIXED BERRY COMPOTE SPICED WITH CHRISTMAS FLAVOURS MIXED CHANTILLY CREAM TOPPED WITH A GINGER CRUNCH AND CRUSHED MERINGUE SERVED WITH SHORTBREAD.

### 2 SCOOP ICE CREAM (GF)(V)

A CHOICE OF VANILLA, CHOCOLATE, STRAWBERRY ICE CREAM SERVED WITH WHIPPY CREAM AND CAFÉ WAFER.  
(SORBET ALSO AVAILABLE)

2 COURSE MEAL

£29



3 COURSE MEAL

£35