

WOODLANDS MENU

Deep fried brie coated in a garlic & rosemary crumb served with poached pear and seasonal salad drizzled with raspberry vinaigrette

Four cheese ravioli baked in a tomato & oregano sauce glazed with Italian cheese served with garlic, thyme & black pepper bread

Duet of bruschetta one with Mediterranean vegetables, goat's cheese & olives, one finely diced chicken, sundried tomato & pesto glazed with mozzarella cheese & served on mixed salad leaves drizzled with a balsamic glaze

Baked tortilla filled with Chicken, jalapeno, chorizo, & mushrooms in a tomato salsa sauce glazed with cheese & served with garlic bread

Thai style crab cakes served with a coconut & sweet chilli sauce

Battered mushrooms filled with a venison pâté served with a port & redcurrant dressing & salad

Buffalo mozzarella & scorched pepper salad topped with rocket, and Serrano ham, Drizzled with a Sundried tomato & basil oil dressing served with warm ciabatta bread

Sliced chicken, avocado and walnut salad topped with parmesan cheese shavings & crispy pancetta coated in a tzatsiki dressing

Smoked salmon & prawn tian topped with crayfish tails served in a lemon & lime vignette with salad & brown bread

Chef's homemade soup of the day served with a warm crusty roll

A warm freshly baked tartlet of smoked haddock, broccoli & spinach served on a tomato & onion salad with a hollandaise sauce dressing

Traditional royal Greenland prawn platter served with Marie Rose sauce & brown bread

Two boneless fillets of trout served on mixed vegetable ribbons topped with sautéed garlic, pine nuts & prawns

Wok fried chicken, King prawns & mixed vegetables served in a lemon sauce with rice & prawn crackers

Pan fried sea bass served on Tagliatelle topped with olive oil, finely diced peppers, sundried tomato & basil

Salmon Supreme coated in a Chinese five spice served on noodles coated in a soya, honey, sake and chilli sauce

Baked supreme of salmon served on creamed spinach, coated in a creamy white wine, chive & prawn sauce

Breast of chicken filled with sausage meat, leek & thyme & wrapped in bacon, coated in Beaujolais sauce sat on a bed of lyonnaise potatoes

Griddled medallions of pork fillet topped with sautéed wild mushrooms shallots & asparagus glazed with camembert cheese

Guinea fowl supreme filled with pork, caramelized orange & ginger served on a potato rosti fritter in a port & cranberry sauce

Stuffed peppers filled with mixed vegetables & pilau rice served with a creamy curry sauce accompanied with popperdoms

Individual beef fillet wrapped in puff pastry topped with red onion, stilton & chestnuts served with a red wine sauce £2.95 extra

Sirloin steak served with either, mushrooms, tomato & onion rings or on sautéed basil potatoes topped with charred tomato, glazed with mozzarella drizzled with a pesto & balsamic glaze

Sirloin steak served on buttered mash, coated in a diced pancetta, wild mushroom & sage sauce

Loin of lamb served on buttered cabbage with bacon pieces coated in a red wine & mint jus £2.50 extra

Griddled Fillet Steak served with mushrooms, tomato, onion rings and a jug of au poirve sauce £2.95 extra

All served with seasonal vegetables and potatoes

2 Courses 3 Courses

Wednesday, Thursday and Friday	£19.50	£22.00
Saturday	£21.50	£24.50