



 Woodlands Hotel

TWO COURSES £28.00

THREE COURSES £35.00



Sunday Lunch Menu

Starters

CHEFS SOUP OF THE DAY

(VEO)(GFO)

HAM HOCK & APRICOT TERRINE

With spiced apple-chutney, sweet mustard
and crostini

TOMATO & MOZZERELLA

BRUSCHETTA

With honey and basil, black olive tapenade
(VEO)(GFO)

WILD MUSHROOM ON TOAST

Toasted rustic bread, garlic cream
and herby oil (VE) (V) (GFO)

Mains

All served with seasonal veg

RUMP OF BEEF

Yorkshire Pudding, Stuffing, Mash, Roasted
Potatoes and Gravy (GFO)

ROASTED CHICKEN SUPREME

Yorkshire Pudding, Stuffing, Mash, Roast
Potatoes and Gravy (GFO)

NUT-LESS ROAST

Yorkshire Pudding, Stuffing, Roasted Potatoes,
Vegetarian Gravy (V) (VEO) (GFO)

PAN FRIED SALMON

Crushed New Potato Cake, Hollandaise Sauce
and Seasonal Greens

Desserts

STICKY TOFFEE PUDDING

with candied pecans and vanilla ice cream
(GFO)

CHOCOLATE ORANGE

CHEESECAKE

served with double cream
(VEO) (GFO)
