

# PRIVATE DINING MENU

Lunch: £28 per guest. Dinner: £32 per guest. Served in a private dining room. Please choose up to three dishes from each course, including a vegetarian option. We kindly request that food is pre-ordered 2 weeks prior to your event.

## STARTERS

**Soup (choice of available flavours)**

**Woodside king prawn cocktail**

**Applewood home smoked & torched mackerel**

*Fennel salsa, radish salad*

**Pressed ham hock terrine**

*Celeriac remoulade salad*

**Lamb kofta**

*Beetroot & cumin humus,  
compressed cucumber, toasted flat bread*

**Smoked chicken, bacon, lettuce & tomato salad**

*Avocado dressing, parmesan croutons*

**Goats cheese risotto (v)**

*Wilted rocket, toasted pine nuts*

**Roast butternut squash salad (v)**

*Spinach, feta cheese, toasted cashews*

**Belly pork**

*Black pudding, apple puree, pork popcorn,  
curly endive*

**Twice baked smoked salmon soufflé**

*Cucumber salad, dill oil*

## SOUP OPTIONS

*(all vegetarian, gluten free & dairy free)*

**Roast vine tomato & fennel**

**Classic leek & potato**

**Carrot & ginger with coriander pistou**

**Courgette & red pepper**

**Roast white onion & butter bean**

**Spiced butternut squash & yellow pepper**

**Sweet potato, roast garlic & rosemary**

**Thai spiced beetroot**

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## MAINS

**Slow roast British beef**  
*Sweet pepper & cheddar mash, wilted spinach*

**Braised blade of British beef**  
*Colcannon potatoes, bourguignon sauce*

**Roast rump of Shropshire lamb**  
*Minted pea & potato cake, Madeira jus*

**Slow cooked lamb roulade**  
*Black pudding hash, parsnip crisps*

**Pan fried chicken breast**  
*Gratin potatoes with parmesan & pancetta,  
charred leeks*

**Duo of duck (breast & leg bon bon)**  
*Glazed pear, pak choi, celeriac puree*

**Slow cooked pork belly**  
*Sautéed squid, white beans, confit lemon,  
tomatoes, marjoram jus*

**Roast loin of pork**  
*Champ potatoes, glazed apple,  
sage scented sauce*

**Baked fillet of cod**  
*Yellow split pea dahl, spinach,  
roast cauliflower*

**Grilled fillet of seabass**  
*Warm nicoise salad, herb oil*

**Supreme of salmon**  
*Pea puree, crushed potatoes,  
chive & tomato beurre blanc*

**Wild mushroom & sweet potato pancake (v)**  
*Cannelloni, spinach, leek, chive cream*

**Moroccan roast squash (v)**  
*Green bulgur wheat risotto, red onion,  
tomato confit*

**Mediterranean vegetable tart tatin (v)**  
*Roquette pesto, mozzarella,  
picante tomato compote*

**Roast rack of lamb**  
*Rosemary scented carrots, Lyonnaise potatoes,  
redcurrant jus (£2.50 supplement)*

**Roast beef fillet**  
*Gratin potatoes, wild mushroom sauce  
(£2.50 supplement)*

*(All served with a selection of seasonal vegetables)*

## DESSERTS

**Egg custard tart (v)**  
*Blood orange sorbet, apple granola*

**Pineapple upside down cake (v)**  
*Coconut ice cream*

**Lemon bakewell tart (v)**  
*Limoncello mascarpone cream*

**Seasonal fruit crumble (v)**  
*Vanilla ice cream*

**Hazelnut praline crème brulee (v)**  
*Chocolate chip cookie*

**Malted iced parfait chocolate dome (v)**  
*Honeycomb*

**Caramel panna cotta**  
*Sticky toffee pudding, toffee sauce*

**White chocolate & blueberry cheesecake (v)**  
*Pistachios*

**Chocolate fudge brownie (v)**  
*Chocolate ice cream, raspberries*

**Sharp lemon tart (v)**  
*Blackcurrant sorbet*

## TEA, COFFEE & TRUFFLES

# TRADITIONAL SUNDAY LUNCH

£25 per guest, served in a private dining room.

## STARTERS

**Leek & Potato Soup**

*Crusty Bread (v)*

**Woodside Classic Prawn Cocktail**

## MAINS

**Roast Rump of British Beef**

*Yorkshire Pudding*

**Pan Roast Breast of Chicken**

*Sage & Onion Stuffing*

**Roast Capsicum Filled with Petit Ratatouille**

*Pesto Crust*

*All served with Roast Potatoes & Seasonal Vegetables*

## DESSERTS

**Chocolate Panna Cotta,**

*Black Forest Cherries, Brownie*

**Vanilla Seed Cheesecake**

*Berry Compote*

## TEA, COFFEE & TRUFFLES

# MENU ENHANCEMENTS SAMPLE

For your occasion, our events planner and head chef will work closely with you to prepare a bespoke menu.

## SORBET COURSE

£2.50 per guest

**Pink Champagne Sorbet, Strawberries**

**Gin & Tonic Sorbet, Candied Lemon**

**Lemon & Lime Sorbet, Ginger Syrup**

## AMUSE BOUCHE

£2.50 per guest

**Creamed Celeriac, Truffle Oil**

**Lightly Curried Parsnip & Apple Velouté**

**Ham, Pea & Lentil Velouté**

## CHEESE COURSE

Table Platter: £55 (serves up to 12)

Individual: £6 per guest

**Mature Cheddar**

**Colston Bassett Stilton**

**Somerset Brie**

**Goats Cheese Canute**

# CANAPÉ MENU SAMPLE

Four items - £6 per guest. Choose additional items for £1.50 each.

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Herby Fishcake Lollipops

Cheese & Onion Petit Quiche *(v)*

Spiced Duck Bon-Bons

Smoked Salmon & Dill Cream Cheese

Breaded Plaice & Chips

Roasted Garlic & Red Pepper Frittata *(v)*

Chicken Liver Pate En Croûte

Ham & Gruyere Goujeres

Black Pudding, Belly Pork & Apple Sauce

Tartlets with Goats Cheese & Red Onion *(v)*

Tartlets with Tomato Tartare, Olive & Feta *(v)*

Mini Chicken Satay Kebabs

BBQ Pulled Pork

Chicken & Chorizo Skewers

# FINGER BUFFET MENU SAMPLE

Six items: £16.50 | Eight items: £18.50 | Ten items: £21 (per guest)

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Toasted French Bread Pizzas *(v)*

Local Baked Bread *(Assortment of Fillings) (v)*

Spiced Lamb Kofta Kebabs

Cajun Marinated Chicken Skewers

Smoked Salmon & Cream Cheese Bruschetta

Roast Pepper, Spinach & Cheddar Frittata *(v)*

Homemade Pork & Apricot Sausage Plait

Jacket Wedges, *Salsa & Sour Cream Dips (v)*

Chinese Marinated Chicken Drumsticks

Grilled Halloumi Cheese & Courgette Brochettes *(v)*

Fish Croquettes, *Lemon, Tartare Sauce*

Chipolatas with Honey & Sesame Seeds

Asian Mini Bite Selection, *Dips (v)*

Poached Salmon, *Dill, Cucumber, Cocktail Sauce*

Classic Vol-Au-Vents *(Assortment of Fillings)*

Selection of Home Baked Quiches *(v)*

## DESSERTS:

Assortment of Mini Desserts

# HOT FORK BUFFET MENU

£21 per guest. Please select one dish from each section

## PASTA

### Chicken Penne

*White Wine Pesto Cream*

### Tagliatelle Bolognaise

*Rich Tomato & Beef Sauce, Garlic Bread*

### Macaroni

*Lightly Curried Smoked Haddock, Spinach, Peas*

## MAINS

### Aromatic Lamb Tagine

*Cooked in Moroccan Spices, Peppers, Chick Peas*

### Beef Stifado

*Rich Tomato & Red Wine Sauce, Caramelized Onions, Smoked Bacon*

### Spanish Chicken Escalopes

*Chorizo, Tomato, Green Peppers, New Potatoes*

## FISH

### Fishermans Pie

*Crispy Potato Topping*

### Thai Marinated Salmon & Prawn Sauté

*Stir Fried Vegetables, Rice Noodles*

### Grilled Lemon & Paprika Mackerel Fillets

*Roasted Mediterranean Vegetable Ragout*

## VEGETARIAN

### Potato, Mushroom & Courgette Goulash

*Parsley, Gherkins*

### Vegetable & Mixed Bean Chilli

*Basmati Rice, Nachos*

### Roasted Ratatouille Provençal

*Pistou Oil*

### Curried Vegetables

*Chick Peas, Naan Bread, Boiled Rice*

## DESSERTS

### Fresh Fruit Salad

### Cheese Board with Crackers & Chutney

### Chefs Choice of Individual Desserts

# BARBECUE MENU SAMPLE

£24 per guest for 4 main items, plus accompaniments and desserts. Vegetarian alternatives to your choices will be provided for your vegetarian guests, please pre advise of numbers.

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## MAINS

Peppered British Beef Minute Steak	Tandoori King Prawn Kebabs <i>(£1 supplement)</i>
Garlic & Thyme Marinated Chicken Escalopes	Grilled Tuna Steaks <i>(£1 supplement)</i>
Local Hand Made Pork & Chive Sausages	Corn On The Cob, <i>Chilli Butter (v)</i>
British Beef Burgers, Cheese Slices	Barbecued Capsicums <i>(v)</i>
Spiced Lamb Kofta Patties	Chinese Chicken Drum Sticks
Barbequed Suffolk Gammon Steak	Cajun Belly Pork Slices
Salmon Slices, <i>Lemon &amp; Tarragon</i>	

## ACCOMPANIMENTS

Local Baked Buns & Breads to suit your choices  
Baked Jacket Potatoes *or* Buttered New Potatoes  
Selection of Homemade Salads, *Sauces & Accompaniments*

## DESSERTS

Assortment of Home Made Mini Desserts



# AFTERNOON TEA MENU

For your occasion, our events planner and head chef will work closely with you to prepare a bespoke menu.

## TRADITIONAL AFTERNOON TEA

£14.50 per guest

**A Selection of Fresh Made Sandwiches on Local Baked White & Granary Breads**  
*(Selection of Fillings to Suit Requirements)*

### Homemade Scones

*Strawberry Jam, Fresh Whipped Vanilla Cream*

### Selection of Home Baked Cakes. Choose 3 From:

*Chocolate Brownie with Ganache Topping*

*Sticky Toffee Pudding Cake*

*Carrot Cake*

*Lemon Drizzle Cake*

*Banana & Walnut Cake*

*Victoria Sandwich Layer Cake Fingers*

*Chocolate Éclairs with Pastry Cream*

*Traditional Fruit Cake*

### Your Choice of Tea or Coffee

## CHAMPAGNE AFTERNOON TEA

£21 per guest.

**Includes all the traditional afternoon tea items with a glass of Champagne**

# CHILDREN'S MENU

£9.95 per child (aged 2-11). Under 2's are free.

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## MAINS

**Battered or grilled mini fish fillet**

*Chips, peas*

**British beef burger in a bun**

*Chips, salad*

**Cheese & tomato French bread pizza (V)**

*Chips, corn on the cob*

**Chicken breast**

*Gravy, mashed potato, mixed vegetables*

**Grilled pork sausages**

*Mashed potato, peas*

**Penne pasta with a choice of bolognese, tomato sauce (V) or  
creamy carbonara sauce**

*Garlic bread, grated cheese*

**Battered chicken chunks**

*Chips, beans*

## DESSERTS

**Ice Cream: Chocolate, Vanilla or Strawberry Ice Cream**

*Chocolate or Strawberry Sauce*

**Homemade Fresh Fruit Salad**

**Chocolate Brownie Sundae**

*Vanilla Ice Cream*

*All meals served with fruit squash*

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*Fruit smoothie £1.50 supplement*

*Banana & strawberry milkshake £1.50 supplement*

# ALL INCLUSIVE PRIVATE DINING PACKAGE

If you're looking to celebrate a birthday, anniversary, engagement or any special occasion, our all inclusive dining package will make your occasion one to remember. Begin your celebration with a drinks reception and a choice of delicious canapés, followed by a three-course meal in one of our beautiful private dining rooms.

LUNCH - £37 PER PERSON  
DINNER - £42 PER PERSON

## ARRIVAL DRINK

**Pimm's or Prosecco**

## CANAPÉS

Choose three items from the following:

<b>Cheese &amp; Onion Petit Quiche (v)</b>	<b>Tartlets with Goats Cheese &amp; Red Onion (v)</b>
<b>Smoked Salmon &amp; Dill Cream Cheese</b>	<b>Mini Chicken Satay Kebabs</b>
<b>Breaded Plaice &amp; Chips</b>	<b>Chicken &amp; Chorizo Skewers</b>
<b>Roasted Garlic &amp; Red Pepper Frittata (v)</b>	

## SEASONAL DINNER OR LUNCH MENU

**Three-course meal**

TEA, COFFEE & TRUFFLES