

# *Celebrations & Special Occasions*

Menus & Packages



**Woodside**

Kenilworth, Warwickshire

Come and visit our beautiful country house and experience this stunning location for yourself. Our dedicated events planner will show you the extensive range of rooms on offer at Woodside and discuss your ideas with you to ensure the perfect event.

### **The perfect reason to stay**

Woodside is an Edwardian mansion, nestling in 32 acres of beautiful gardens and woodlands, just outside the historic town of Kenilworth. With 74 individually decorated bedrooms, it offers a range of single, double and family bedrooms, each with en-suite showers, baths or both.

For further details about booking accommodation please speak to your event planner.

## A Choice of Rooms for Your Event

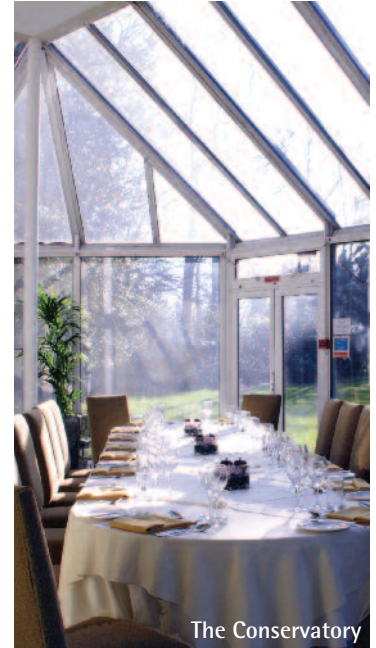
Woodside has a range of private dining rooms which help to create the perfect atmosphere for a variety of celebrations from a private, intimate dinner to larger functions.

Our wonderful location is the perfect place to celebrate a birthday, anniversary or any special occasion, providing exquisite cuisine alongside warm, friendly hospitality and service.

The dining rooms at Woodside vary in style, providing choice and variety to event planners and guests. The Orchard Restaurant is the largest dining room, able to seat up to 120 and very popular for weddings as well as corporate hospitality. It features live cookery stations as well as hot and cold buffet areas and can be partitioned so that in-room entertainment can be concealed until required.

The Conservatory looks out onto Woodside's lovely garden and can welcome up to 40 diners, while the smaller Elm Room is used for more intimate occasions. The Mulberry Room adjoins the main Bar and is a contemporary dining area used mostly by overnight guests choosing from our brasserie-style lounge menu.

The Redwood and Weymouth Rooms are also available for larger gala dinners and celebrations.



The Conservatory



The Orchard Restaurant

## Exquisite Cuisine

We give preference to local produce wherever we can and use seasonal produce for maximum freshness and to help reduce our carbon footprint. A range of our vegetarian dishes have been accredited by the Vegetarian Society, and the procedures and practices they recommend are ones we adopt across all the meat-free options we offer. The vegetarian options we provide are prepared with the same care and thought as everything else on the menu, and with a little notice, our kitchen can accommodate any dietary requirement.

Create your own menu from the choices given. Please make one selection per course for the whole party and a vegetarian choice from the separate selections. If you would like to request two choices per course, we ask for orders from each guest prior to the event.

### Celebration Menu One (£25.50 per person)

#### Starters

Marinated Feta Cheese, Vine Tomato, Baby Leaf Spinach and Red Onion salad with dressing.  
Cream of Celeriac and Potato Soup, finished with Red Apple Croutons  
Chargrilled Fillet of Chicken on a Caesar Salad  
Scottish Smoked Haddock topped with Welsh Rarebit accompanied by a Plum Tomato and Rocket Salad

#### Mains

Roast Rib-Eye of Warwickshire Beef on Lyonnaise Potato with Green Peppercorn Sauce.  
Grilled Fillet of Salmon served with a Tomato, Chive and Vermouth Cream  
Roast Loin of Warwickshire Pork, Apple Compote, Caramelised Onion Mash Potato and a Port Wine Sauce  
Pan-Fried Fillet of Chicken on Buttered Crushed New Potato in a Button Onion, Pancetta and Tarragon Sauce.

#### Desserts

Traditional Bread and Butter Pudding with Vanilla Custard  
Woodside Tiramisu  
Apple, Sultana and Cinnamon Crumble with Vanilla-Scented Custard  
Vanilla Panna cotta with a Mango and Passion Fruit Salad and Shortbread Biscuit.

### Celebration Menu Two (£28.60 per person)

#### Starters

Roast Butternut Squash Soup topped with Fresh Coriander  
Chicken Liver Parfait on Toasted Granary Bread with Cumberland Sauce  
Home-made Gravavlax of Salmon with Sweet Mustard Dressing  
Wild Mushroom Risotto topped with Parmesan Cheese and Truffle Oil

#### Main

Roast Rump of Lamb served with Roasted Root Vegetables and a Red Currant Sauce  
Chargrilled Fillet of Corn-Fed Chicken, Fondant Potato and Forestiere Sauce  
Grilled Fillet of Cod topped with a Herb Crumb on Creamed Potatoes, Spinach Sauce  
Roast Fillet of Salmon served on a Pea Puree with a Creamed Horseradish Sauce

#### Dessert

Warm Pecan Tart served with Clotted Cream  
Raspberry and White Chocolate Cheesecake with a Raspberry Compote  
Warm Chocolate Brownie topped with Vanilla Ice Cream  
Iced Drambuie Parfait served with Caramelised Oranges



### Celebration Menu Three (£30.60 per person)

#### Starters

Grilled Fillet of Sea Bass on a Sun-Blushed Tomato Risotto finished with a Basil Oil  
Warm English Goat's Cheese on Granary Bread with a Pear Salad and a Red Onion Chutney  
Cream of Pea and Asparagus Soup topped with crisp Pancetta  
Creamed Wild Mushrooms on Toasted Brioche finished with Truffle Oil and Chervil

#### Mains

Roast Rack of Lamb with Dauphinoise Potatoes and a Rosemary Madeira jus  
Roast Aberdeen Angus Sirloin of Beef, Yorkshire Pudding, rich Red Wine Sauce and a Horseradish Cream  
Baked Fillet of Plaice with Scallop and King Prawn served on Leeks Thermidor  
Pan-Fried Supreme of Chicken wrapped in Pancetta in a Wild Mushroom Sauce

#### Desserts

White and Dark Chocolate Torte with a Griotte Cherry Compote and Honey Shortbread  
Sticky Toffee Pudding, Salted Pecan Butterscotch Sauce and Crème Anglaise  
Lemon and Raspberry Crème Brulee with a Shortbread Biscuit  
Individual Strawberry Tart filled with Crème Patissiere

*Coffee and Truffles are included with all meals*

## Supplementary Dishes

### Starters Supplement to Menu

<b>Seared Fillet of Salmon</b> Oriental Vegetables, Spring Onion Dressing	£1.50
<b>Asparagus Tips</b> with a Tomato and Chervil Butter Sauce in a Puff Pastry Case	£1.50
<b>Parma Ham and Mozzarella</b> with a Pesto Dressing	£1.50

### Main Courses Supplement to Menu

<b>Grilled Fillet of Sea Bass</b> on a Sweet Potato Purée finished with a Chervil Dressing	£4.00
<b>Grilled Halibut Steak</b> topped with a Capers and Flat Leaf Parsley Salsa Verde	£5.00
<b>Pan-Fried Medallions of Beef</b> served on a Rosti Potato in a Brouilly Wine Sauce	£5.00

### Desserts Supplement to Menu

<b>A Trio of Desserts</b> comprising of Cheesecake, Mousse and Torte served with Ice Cream Choose one of the following flavours: Lemon, Chocolate, Strawberry	£3.00
<b>Warm Chocolate Brownie</b> topped with a home-made Vanilla Ice Cream	£2.50

### Sorbet Course Supplement to Menu

<b>Champagne and Strawberries</b>	£3.00
<b>Gin and Tonic with Lime Juice</b>	£3.00
<b>Kir Royale</b>	£3.00
<b>Melon scented with Ginger</b>	£3.00
<b>Lemon finished with Mint Syrup</b>	£3.00

### Cheese Course Supplement to Menu

<b>An assortment of the following cheeses:</b> Cheddar, Camembert and Stilton accompanied by Grapes, Relish, Biscuits and Crusty Bread	<b>£53.50 per platter</b> (based on 10 - 15 guests) or <b>£5.50 per person</b>
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### Vegetarian Options

<b>Starters</b>
Stuffed Field Mushrooms filled with Goat's Cheese and topped with a Herb Crust
Spinach and Ricotta Ravioli in a Creamy Cheese Sauce
Soup of the Day
Bleu d'Auvergne and Caramelised Onion Tart
Wild Mushroom Risotto finished with Chives and Truffle Oil

<b>Main Courses</b>
Roast Vegetable Tarte Tatin topped with Mozzarella served with a Tangy Tomato Compote
Feta, Spinach and Sun-Blushed Tomato Tart, finished with a Herb Oil
Wild Mushroom and Pecorino Roulade finished with Dressed Rocket
Roast Capsicum filled with a Moroccan-Style Couscous



### Canapés Choice of 6 at £7.60 per person

Tempura Tiger Prawns
Mini Sausage and Mash
Mini Yorkshire Pudding filled with Beef and Gravy
New Jacket Potato stuffed with Cream Cheese and Chives
Mini Fish, Chips and Mushy Peas
Smoked Chicken Tortillas
Smoked Salmon and Dill on a Wheat Wafer
Assorted Mini Quiches
Mini Lamb Koftas

# Finger Buffet Menus

All prices per-person

**Selection**      six items: £15.30 | nine items: £17.85 | twelve items: £19.90 (per guest)

Warm Lamb Koftas

Chicken Kebabs

Sausage Plait served warm

An assortment of Sandwiches or Filled Rolls

French Bread Pizzas

Barbecue, Tikka and Cajun Spiced Chicken Wings

Wraps with an assortment of fillings including:

Coronation Chicken, Tuna and Cucumber, Salmon, Oriental Duck

Warm Spring Rolls

Honey and Sesame Seed Cocktail Sausages

Potato Wedges

An assortment of Breads including Pitta and Ciabatta

with various dips:

Houmous, Tsataski, Tomato Salsa

An assortment of individual desserts



## Hot Fork Buffet Menus

All prices per-person

Please select one dish from each section

£20.40 per head

### Beef Chilli Con Carne

Served with Braised Rice and Sour Cream

### Home-made Beef Lasagne

With Toasted Garlic Ciabatta

### Chicken Curry

Served with Basmati Rice, Naan Bread and Mango Chutney

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### Penne Pasta Carbonara

### Fusili Pasta with Smoked Salmon

In a Tarragon Cream Sauce

### Three Cheese Penne Pasta

Gratinated with Mozzarella

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### Roast Fillet of Salmon

Topped with a Fine Herb Crust, served with Vermouth Cream

### Scottish Smoked Haddock

Served with Mashed Potatoes and a Mature Cheddar Cheese Sauce

### Baked Fillet of Cod

Served with Mashed Potatoes and Home-made Flat Leaf Parsley Cream Sauce

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### Mixed Mushroom and Baby Spinach Curry

With Basmati Rice, Naan Bread and Mango Chutney

### Vegetable Chilli with Chickpeas and Cannellini Beans

Served with Braised Rice and Sour Cream

### Home-made Vegetable Lasagne

With Toasted Garlic Ciabatta

### Vegetable Moussaka

With Fresh Tzatziki

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Please select one of the following options for your dessert:

Fresh Fruit Salad

Chef's Choice of Individual Dessert



Weymouth



Elm



Redwood

## Alfresco Dining

All prices per-person



### Barbecue Menu

From £20.40 per person

Hot Dogs and Rolls  
Served with Onions

100% Beef Burgers with Seeded Buns and Cheese Slices

Vegetarian Sausages

Chicken Kebabs or Lamb Koftas  
(these can be plain or seasoned with Tikka, Cajun or Chinese Spices)

Baked Potatoes

A Selection of Bread and Rolls

Carrot, Coleslaw, Rice, Buttered New Potatoes,  
Cucumber, Pasta Salad, Tomatoes, Mixed Salad Leaves

Luxury Ice Creams or Assorted Mini Desserts

### Hog Roast Menu

£20.40 per person

Pig Roast and Pork Loin  
With seasoning, Apple Sauce and Floured Baps

Pork Sausages  
Pork Satay Kebabs  
Ratatouille on a Stick  
Vegetarian Sausages

Baked Potatoes

An Assortment of Crusty Breads and Rolls

Mixed Leaves, Coleslaw, Pasta, Rice, Buttered New  
Potatoes, Tomatoes, Cucumber, Couscous, Shredded  
Peppers, Onions, Carrot and Relishes

Luxury Ice Creams or Assorted Mini Desserts

## Afternoon Tea

All prices per-person

Selection

£12.50 per person

Assorted Sandwiches

(to include meat, fish and vegetarian option)

Home made Scones

Served with Clotted Cream and Strawberry Preserve

Selected Home-made Cakes

(to select two: Carrot, Banana, Chocolate, Sponge or Fruit)

Tea and Coffee



## Children's Menu

Priced at £6.50 per child, including main course with two sides and a dessert. Under 4s eat free.

### Mains

#### 4oz Sirloin Steak

Served with 2 sides of your choice

#### Fajitas

Stir-Fried Chicken, Peppers and Onions in a Soft Tortilla Wrap with Cheese, Guacamole and Salsa

(Available as a vegetarian option without Chicken)

#### Fresh Battered Fish

Served with 2 sides of your choice

#### Mini 100% Hereford Beef Burger

In a Fresh Bread Bun with 2 sides of your choice

#### Mini Vegetarian Burger

In a Fresh Bread Bun with 2 sides of your choice

#### Cumberland Pork Sausages

Served with 2 sides of your choice

#### Vegetarian Sausages

Served with 2 sides of your choice

#### Bolognaise Pasta

Served in a home-made Minced Beef and Tomato Sauce, with 2 sides of your choice

#### Tomato Pasta

Served in a home-made Tomato Sauce, with 2 sides of your choice

#### Carbonara Pasta

Served in a fresh Creamy Sauce with Bacon and 2 sides of your choice

#### Free Range Boiled Egg and Soldiers

Served with Wholemeal or White Bread, and 2 sides of your choice

### Sides

Potato Wedges

Mashed Potato

Chunky Chips

New Potatoes

Fresh Mixed Salad

Peas

Baked Beans

Corn on the Cob

Broccoli

Fresh Crudités with Houmous

Wholemeal or White Bread and Butter

Fresh Fruit Smoothie

\*Third side and thereafter priced at £1.50 each

### Desserts

#### Ice Cream

Chocolate, Vanilla or Strawberry Ice Cream with Chocolate or Strawberry Sauce

#### Fresh Fruit Salad

A selection of Fresh Seasonal Fruit

#### Chocolate Brownie Sundae

A warm Chocolate Brownie Dessert, served with Vanilla Ice Cream

## For Kids, By Kids!

*"They never have 'proper' meat on children's menus. It's always nuggets or fish fingers. Just because we are children doesn't mean we don't like proper meat... I love steak and chips."*

Pupil of Great Creaton Primary School (Northamptonshire), aged 6

The above selection of meals were suggested by children who entered the Sundial Group 'Kids... Come Dine With Us' competition which ran at Highgate House, Northamptonshire. Each dish is freshly prepared by our team of chefs, using only farm-assured meat, free range eggs and with a preference for locally sourced produce.

As each meal is freshly prepared, our chefs are happy to make children-sized portions of any of the meals on other menus too, just ask!



Mulberry Brasserie

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Vegetarian Society Accredited Kitchens

Visit our website, [www.sundialvenues.com](http://www.sundialvenues.com)  
Part of Sundial Group, the perfect partner for event planners

Sundial Venues 2011