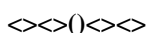


WOODS

CHRISTMAS MENU

THREE COURSES £ 48

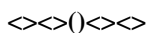


Cream of parsnip soup with lemon, garlic & thyme croutons

**Terrine of pheasant, pork shoulder & cranberry,
Sweet pickled gherkins & Woods preserve**

**Mixed bean, red cabbage & feta salad
With aged red wine vinegar, honey & mustard dressing**

**Brandade of smoked haddock
With fish velouté, dill & pastis**



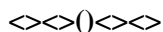
**Oven roasted turkey crown, chipolata bacon roll,
Pork & cranberry stuffing, turkey gravy & roast potatoes**

**Confit of duck leg with caramelised baby onions,
Pancetta & rich red wine sauce**

**Pan-fried fillet of cod,
Saffron & cauliflower purée, curry oil, avruga & green bean**

**Wild mushroom, leek & chestnut Pithivier
With black garlic, olive oil & roasted sweet potato sauce**

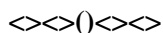
**Seared fillet steak with Brandy & green peppercorn cream sauce
(supplement £10)**



Traditional Christmas pudding with spiced Brandy custard

**Rich chocolate iced terrine,
Chocolate sauce, Chantilly cream & macerated cherries**

Spiced pannacotta, port, orange & vanilla syrup & crushed Biscoff



Coffee or tea

All main courses are served with potatoes of the day,
& a medley of fresh seasonal vegetables basket of bread & butter
10% discretionary gratuities will be added to the bill, 100% is shared equally between our dedicated team.