

The Woodford Lodge

Christmas MENU

Two courses £30.00 Three courses £36.00

Served everyday 12pm - 3pm

Starters

Woodford smoked duck breast, cashew puree, orange & ginger salad

Pumpkin & ginger soup, pumpkin seed & parmesan crisp, crusty bread

Beetroot chew valley gravadlax, goats curd, candied walnut

Crab, fennel & saffron arancini, rocket & parmesan salad, aioli

Mains

Turkey ballotine, duck fat roasties, sprouts & gremolata, roast carrot, red cabbage

Nut roast topped with cheddar, roasties, sprouts & gremolata, roast carrot, red cabbage

Beef bourguignon & red wine pie, mash potato, braised red cabbage, roast carrot, sprouts & gremolata

Winter squash risotto, crispy sage, toasted hazelnut, Wensleydale & cranberry cheese

Pan fried hake, butter, dill & Prosecco sauce, crushed new potatoes, samphire

Desserts

Mincemeat & apple strudel, creme anglaise, toasted nuts

Christmas pudding, brandy sauce, red currant compote

Dark chocolate creme brulee, orange & hazelnut shortbread

Chai and white wine poached pear, granola, blueberry sorbet

To finish..

Cheeseboard, crackers, quince, spiced tomato chutney +£8.00

(Wensleydale & cranberry, Somerset brie, mature cheddar)

Book a table at www.woodfordlodge.co.uk or call us 01275 331581 or visit us Woodford Lodge, Stoke Hill, Chew Stoke, BS40 8XH

All dishes are made in a kitchen where allergens are present, please speak to your server if you have any specific dietary requirements particularly severe allergies. A service charge of 12.5% will be added to tables of 6+