



SOCIETY MENU

Please make **ONE** selection from each course for your party.
Dietary requirements can be catered for with advance notice.

STARTERS

Homemade Soup, served with a Freshly Baked Roll
Traditional Prawn Cocktail, topped with Marie Rose Sauce
Chilled Feathers of Melon, served with Parma Ham, Mixed Leaves & Basil Oil
Deep Fried Brie, served with Cranberry Chutney & Mixed Leaves
Thai Crab Cakes, served with a Sweet Chilli Dipping Sauce
Yorkshire Pudding & Onion Gravy

MAINS

Selection of Homemade Pies;-
Steak & Ale/ Chicken, Ham & Leek/ Creamy Fish Pie
Served with Creamed Potato or Homemade Chips & Seasonal Vegetables
Roast Loin of Pork, served with Roast Potatoes, Yorkshire Pudding & Seasonal Vegetables
Chicken, Chorizo, Butterbean, Vine Tomato & Basil Hot Pot
Beef Bourguignon, served with Pilau Rice & Seasonal Vegetables
Bacon Loin Chop, topped with a Fried Egg & served with Petit Pois
Chicken Tikka Masala, served with Rice, Naan Bread & Poppadums
Sirloin Steak Garni (Grilled Tomatoes, Mushrooms, Onion Rings) with Hand Cut Chips
& Peppercorn Sauce **(Supplement £7.50)**

DESSERTS

Apple & Rhubarb Pie with Custard
Bakewell Tart with Vanilla Pod Ice Cream
Chocolate Fudge Cake with Chantilly Cream
Sticky Toffee Pudding with Toffee Sauce & Salted Caramel Ice Cream
Lemon Meringue Pie with Bramble Compote
Treacle Tart with Vanilla Pod Ice Cream & Candied Orange Syrup
A Selection of English & Continental Cheese & Biscuits **(supplement £2.75)**
Freshly Brewed Coffee & Woodsome Chocolates

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1 Course £13.00 - 2 Courses £17.00 - 3 Courses £20.00 inclusive of VAT @ 20%

Additional Options

Bacon Sandwiches & Coffee £4.00 per person
Homemade Soup & Sandwiches £7.00 per person

The Catering Manager will be happy to discuss any specific requirements or requests
& can be contacted on **01484 602971, Option 4 / email: - will@woodsomes.co.uk**