

T H E  
W O O D S M A N

Stratford - Upon - Avon

**Feasting menu 2023 (October – March)**

**The Woodsman's selection of starters for the table to begin, including...**

- Homemade focaccia & Lincolnshire butter
- Wild venison scotch eggs with Woodman brown sauce
- Muntjac lollipops with Oxford sauce
- Cauliflower cheese croquettes with whipped parmesan
- Selection of Salt pig Charcuterie
- Whipped chicken liver parfait, chutney & toasted sourdough
- Home cured Chalk stream trout, beetroot salad

**Main course feast options chosen for the table...**

*(1 option for up to 12 people, 2 options for 12 or more)*

- **Slow cooked roe deer shoulder**, honey & mustard glaze, dirty mash, seasonal vegetables
- **Dry aged sirloin of Herefordshire beef**, Bearnaise sauce, crispy garlic potatoes, Caesar salad, beer battered onion rings **(£10pp supplement)**
- **Fallow deer wellington**, dirty mash, salt baked celeriac, spiced red cabbage **(£10pp supplement)**
- **Whole suckling pig**, wholegrain mustard mash, creamed cabbage & bacon, caramelised apples, cider gravy **(min 10 people)**

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S t r a t f o r d - U p o n - A v o n

- **Crown of Roasted Gressingham duck**, confit legs, potato & turnip gratin, preserved cherries, black cabbage (**£10pp supplement**)
- **A feast of wild game**, dirty mash, salt baked celeriac, maple glazed root vegetables
- **Roasted whole Cornish market fish**, buttermilk mash, spiced brown shrimp butter, roasted cauliflower

### Desserts

*(1 option for up to 12 people, 2 options for 12 or more)*

- Apple & blackberry crumble, bay leaf custard
- Passionfruit cheesecake
- Pear bakewell tart with clotted cream
- Dark chocolate & salted caramel tart
  
- Selection of English cheese, crackers, grapes & chutney (£45 supplement per board for 5 people)

Monday-Thursday – £60pp (£150 room hire fee)

Friday-Saturday- £70pp (£200 room hire fee)