

T H E
W O O D S M A N

Stratford-Upon-Avon

Christmas Party menu

Monday – Thursday £65.00 per person; Friday & Saturday - £75.00 per person
(Includes a glass of fizz on arrival)

Starters

“Partridge in a pear tree”

Pine smoked partridge – Poached pear – Chestnut – Bacon jam

Cerney Ash goats cheese mousse

Marinated beetroot – Burnt orange – Gingerbread

Pate of Forest of Dean wild boar

Pickled walnut – Poached quince – Treacle & oat bread

Elderwood gin cured trout

Cucumber – Trout caviar – buttermilk & dill

Mains

Turkey, chestnut & cranberry roulade

Red cabbage puree – Maple glazed parsnip – Fondant potato – Shredded sprouts

Pave of wild Cotswold fallow deer

Deer pithivier - Glazed root vegetables – Mince pie gravy

Pan roasted loin of cod

Tandoori spice – Cauliflower – red lentils – bhaji scraps

Jerusalem artichoke & pearl barley risotto

Berkswell cheese – Wild mushrooms – Truffle & hazelnut

Desserts

Christmas pudding parfait

Spiced brandy snap – Griottine cherries – Brandy ice cream

Vanilla bean crème brulee

Poached pear – Cinnamon doughnuts – Mulled wine sorbet

“Ferrero Rocher”

Glazed chocolate & hazelnut mousse – Salted caramel – Milk ice cream

Oxford blue cheese

Traditional Christmas cake – Port & cranberry reduction