

AUDLEYS WOOD
HOTEL
BASINGSTOKE, HAMPSHIRE

Takeaway Menus

Choose from our selection of tempting takeaway treats. Simply call 01256 817555 to place your order and we will give you a dedicated time slot to come and pick up your goodies. If you just fancy a stroll in the beautiful grounds with a hot tea or coffee you can do so, there is no need to pre-order.

Walks within the grounds

Available daily from 8.30am to 5pm

Tea, coffee, bacon or sausage bap from £6 per person

Afternoon Tea

Available daily from 12 pm to 4 pm (24-hour pre-order required)

Sandwiches

Cucumber and cream cheese
Egg, mayonnaise and cress
Wiltshire ham and tomato
Oak and beech Scottish smoked salmon and black pepper

Scones

A selection of home-baked sultana and plain scones,
Served with Cornish clotted cream and strawberry jam

Sweets

Lemon and lime drizzle cake
White chocolate and raspberry brownie
Strawberries and cream tartlet
Passion fruit eclair

£15 per person

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Inclusive of VAT at current rate.

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12" Stone baked Pizza

Available daily from 12.30pm to 8pm

Margherita (v) £11

Tomato, mozzarella cheese

Vegetarian (v) £12

Tomato, mozzarella cheese, goats' cheese,
rocket and red onion

Meat Feast £12

Tomato, mozzarella cheese, chorizo, chicken, pepperoni

Hand Picked at Home

Available daily from 12pm to 6pm (48-hour pre-order required)

Beef or Mushroom Wellington

£80 for two or £140 for four

(Cooking instructions are provided on pick up)

Fillet of beef Wellington, roast shallot, dauphinoise potato, French bean parcel, parsnip purée, peppercorn cream sauce

OR

Wild mushroom and artichoke Wellington, roast shallot, dauphinoise potato,
spiced carrot purée, green peppercorn sauce

Baileys panna cotta, berry compote, vanilla shortbread

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Available daily from 12pm to 6pm (24 hour pre-order required)
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Starters

Soup of the day £5

Pressed ham hock £7

Celeriac remoulade, brioche and red onion chutney

John Ross Jnr £9

Cherry tomato, shallots, capers, toasted focaccia bread

Mains

Roast rack of Southdown lamb £35

Butternut purée, honey-roasted parsnips,
fondant potato, fine beans, red wine jus

Pan-seared pork tenderloin £25

Hickory smoked mash, apple gel, buttered cavolo nero, whole grain mustard sauce

Soy-glazed breast of duck £30

Turnip purée, orange poached carrots, garlic potato cake, spiced jus

Beetroot (v) £20

Beetroot three ways pickled, salt-baked beetroot tart Tatin,
roasted with goats' cheese crumble

Desserts

Blackcurrant cheesecake £4.50

Mixed berry compote

Sticky toffee pudding £4.50

Toffee custard

Chocolate brownie £4.50

Salted caramel sauce, Chantilly cream

Trio of desserts £10.50

Taster desserts of the above

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Sunday Lunch

*Available Sundays from 11am to 4pm.
(Cooking instructions are provided on pick up)
To be ordered 48hrs in advance*

Starters

Soup of the day

Pressed ham hock

Celeriac remoulade, brioche and red onion chutney

John Ross Jnr

Cherry tomato, shallots, capers, toasted focaccia bread

Mains

Roast sirloin of beef or corn-fed chicken

Yorkshire pudding, thyme roasted potatoes, braised red cabbage, roast root vegetables,
maple-glazed parsnips, gravy

Beetroot (v)

Beetroot three ways pickled, salt-baked beetroot tart tatin,
roasted with goats' cheese crumble

Desserts

Blackcurrant cheesecake

Mixed berry compote

Sticky toffee pudding

Toffee custard

Chocolate brownie

Salted caramel sauce, Chantilly cream

**Two courses £25 per person
Three courses £29.50 per person**

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