

# WOODLANDS PARK

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HOTEL

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## Welcome to The Oak Restaurant

18:00 - 21:30

We are thrilled to welcome you to the Oak Room Restaurant, where you can indulge in a carefully curated menu crafted by our 2 AA Rosette-awarded Head Chef. Set within the charming surroundings of original oak paneling and breathtaking bay windows, our restaurant provides a unique atmosphere to enjoy exceptional dishes.

Each course is thoughtfully paired with wines to perfectly complement the flavors, enhancing your dining experience. Whether for a special celebration or an evening out, we invite you to relax and savor the artistry of our chef's creations, paired with exquisite wines. We wish you a delightful and memorable dining experience with us.

Andrew Banyon



*Hand*PICKED  
HOTELS

## SEASONAL MENU

HandPICKED  
HOTELS

### STARTERS

**Curried parsnip Soup £10**  
Grain mustard, chantilly & coriander oil

**Whipped chicken liver parfait £12**  
Spiced pear chutney, toasted brioche

**Game & prune terrine £14**  
Pickled red cabbage, raisin & barley bread

**Smoked pan fried salmon £14**  
Pickled cucumber & horseradish cream

**Crispy goat cheese £12**  
Beetroot & cumin, pomegranate dressing

**A discretionary service charge of 12.5% will be added to your bill.**

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. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.

ve = vegan. vg = vegetarian gf = Gluten free

Our salmon is sustainably sourced

### AFTER DINNER DRINKS ON THE ROCKS

**Bailey's Irish Cream £8**  
Irish cream liqueur flavoured with cream, cocoa and Irish whiskey

**Drambuie £5**  
A golden liqueur made from Scotch whisky, heather honey, herbs and spices

**Disaronno £5**  
Amber-coloured liqueur with a characteristic almond taste, although it does not actually contain almonds

### AFTER DINNER SIGNATURE COCKTAILS

**Negroni £14**  
Gin, sweet Vermouth and Campari, garnished with orange

**Espresso Martini £14**  
Vodka, Kahlúa and espresso

**Old Fashioned £14**  
Whiskey, orange bitters, soda water

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DESSERTS

Orange baked Alaska £12  
Orange gel

Coconut milk chocolate pot £12  
Winter berry compote

Chestnut delice £12  
Raspberry sorbet

British Cheese Plate £15  
Chef's Selection, Chutney, Grapes, Crackers

Selection of Sorbets and Ice creams £3  
Per scoop

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INDULGING LIQUEUR COFFEES

**Irish Coffee £11**  
Fine Italian roast coffee with Jameson whiskey and demerara sugar, crowned with fresh double cream

**Calypso Coffee £9**  
Fine Italian roast coffee with Kahlúa, and demerara sugar, crowned with fresh double cream

**Seville Coffee £9**  
Fine Italian roast coffee with Cointreau, crowned with milk foam

**Café Disaronno £9**  
Fine Italian roast coffee with Disaronno Amaretto, and demerara sugar, crowned with fresh double cream

**Baileys Coffee £12**  
Fine Italian roast coffee with Baileys Irish Cream liqueur, and demerara sugar, crowned with fresh double cream

HOT BEVERAGES

Espresso £4.5  
Americano £4.5  
Latte £4.5  
Cappuccino £4.5  
Hot Chocolate £4.5  
Selection of Teas £4.5

Our tea and coffee are sustainably sourced

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MAIN COURSES

**Chateaubriand for two £95**

Triple cooked chips, Creamed spinach, field mushrooms, cherry tomato on vine,, peppercorn sauce

**Pan fried bream fillet £25**

Orange glazed fondant potato, winter greens & lemon cream

**Jerusalem artichoke risotto £24**

Burnt onion purée, cauliflower crumb & rocket

**Roast Cod fillet £28**

Puy lentils ragout, thai red curry sauce & crispy kale

**Duo of chicken £27**

Roasted garlic mash, baby carrots, carrot puree, chicken jus

SIDES

£5 each

Seasonal Vegetables

Hand-cut chips

French fries

Rocket and Parmesan salad

Truffle Mash

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