

WOODLANDS PARK

HOTEL
COBHAM, SURREY

Private Dining Package

| | | Adult | Child (4-12yrs) | Under 3yrs dine for free |
|-------------------------------|---|--------|--------------------|-----------------------------|
| Simply Private Dining Package | Three course set menu* followed by tea & coffee Personalised printed menu cards Tables laid with crisp white linen Room hire included if minimum numbers are met | £49.00 | £24.50 | £0.00 |

* With a set menu all guests are to dine from the same starter main and dessert

*An additional course option may be added if a guest in your party has specific dietary requirements, please speak with your event coordinator for more details.

Upgrade to a choice menu for £2.50 per person

* Each guests menu choice would be required a minimum of 14 days prior to your event.

* A choice menu consists of up to 3 starters, 3 main courses and 3 desserts. Your 3/3/3 selection would then be offered to your guests for pre-order

Special Touches

| | Price per person | | Price per person |
|--------------------------------------|------------------|---|------------------|
| Add a Soup Course | £4.50 | Upgrade your tea & coffee , add petit fours | £2.00 |
| Add a Sorbet course | £2.50 | Add chair covers or Chaviri chairs | £6.00 |
| Upgrade your tea & coffee, add mints | £1.00 | | |

Starters

Duck and leek terrine with poached Argen prunes

Chicken liver parfait with sour dough toast and green tomato chutney

Home-made salt beef with piccalilli

Chilli pork and soba noodle salad

John Ross smoked salmon with capers and local salad leaves

Organic salmon ballotine with fromage Blanc

Crab and celery tart with brown crab mayonnaise and dressed leaves

Smoked haddock and salmon fishcake with grain mustard sauce

Woodlands prawn cocktail

Tomato tart with tapenade and tomato gel

Goat's cheese croquette with apple puree, pickled beetroot and sorrel salad

Wild mushroom risotto with crispy quails egg (Other flavours are available on request)

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All ingredients may not be listed for menu items. If more information about allergens is required, please ask a member of the team.

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Main Course

Roast sirloin of beef with Yorkshire pudding, roast potatoes, seasonal vegetables and a red wine jus
(£4.50 supplement per person)

Roast loin of pork with apple and prune compote, fondant potato, roast bunny carrots and a sage sauce
Slow braised shoulder of lamb with boulangère potatoes, celeriac, purple sprouting broccoli and rosemary sauce

Selection of butchers sausages, mashed potato with onion gravy

Beef cheek with horseradish mash, roast root vegetables and parsley crisp

Chicken breast stuffed with smoked ham and cheese, buttered new potatoes and creamed leeks

Corn fed chicken breast with creamed potato, spinach and oyster mushroom cream sauce

Fillet of salmon with crushed new potatoes, Swiss chard and hollandaise sauce

Guilt head bream with cauliflower puree, hispi cabbage and a mussel cream

Fish pie with seasonal vegetables

Wild mushroom and crottin pithivier with grilled lettuce, roast cherry tomatoes and tomato sauce

Baby vegetable risotto with dressed leaves

Butternut squash tagliatelle, pumpkin seeds and spinach

Desserts

Chocolate tart with crème anglaise

Tiramisu

Steamed syrup pudding with custard

Eton mess

Vanilla panna cotta with poached woodland berries

Lemon tart with raspberry coulis and lemon sorbet

Apple and blackberry crumble with vanilla custard

Bread and butter pudding with poached apricots and clotted cream

Crème brûlée

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Special Dietary Menu

All Dishes Suitable For Vegan, Dairy Free & Gluten Free Guests

STARTERS

Minted pea and potato soup

Baked flat field mushroom, herb crumb (oats) confit cherry tomato.

Rocket, tomato, red onion salad, pumpkin seeds, balsamic dressing

Carrot spaghetti, fresh orange, golden raisins, seasonal baby leaves, lemon coriander dressing

Quinoa, charred broccoli, pumpkin seeds, roasted apricots, vinaigrette

MAIN COURSE

Thai style stir fried vegetables, garlic, chilli, lime, tempura Bok choi

Sautéed new potatoes, French beans, green olives, gem lettuce, whole grain mustard dressing

Mediterranean vegetable tian, tomato compote, basil oil, micro herb salad

Mushroom & potato curry, aromatic rice, mango chutney

DESSERTS

Mojito fruit salad

Strawberries, lemon, mint syrup, hazelnut brittle

Mixed berry crumble (oats + crushed gluten free corn flakes), raspberry sauce

Roasted pineapple with rum, coconut syrup, toasted coconut.

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