

WOODLANDS PARK

HOTEL
COBHAM, SURREY

PRIVATE DINING PACKAGE

Adult Private Dining Package
£39.00 per person

Includes:

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

* 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

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

- **Add on canapes: £7.75 for any 4 canapés per person / £10.50 for any 6 canapés per person**
- **Why not add a Soup Course for £4.50 per person**
- **Why not add a Sorbet course for £2.50 per person**
- **Why not add a Cheese course at £8.50 per person**
- **Add a cheese platter for £85.00 (serves 10)**
- **Upgrade your tea & coffee: Add mints for £1.00 per person / add petit fours for £2.00 per person**

YOUNG PERSONS PACKAGE

Children are classed as being aged between 4-12yrs. They will be charged at either half the adult package price and receive a half portion of the selected dishes, or choose from the special young person's menu below, at £12.50 per child.

Children 3 years or under will be catered for free of charge.

Please select one set menu for all children

Starters

Tomato soup
Garlic bread
Cucumber and tomato with hummus
Melon with fresh berries

Mains

Tomato pasta with fresh basil
Mini cheese and tomato pizza
Sausage and mash with onion gravy
Chargrilled chicken with chips and seasonal vegetable
Salmon fillet with mashed potato and peas

Desserts

Fruit jelly and ice cream
Fresh fruit kebabs
Selection of ice cream and sorbet
Berry pancake with maple syrup

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

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)

MAIN COURSE

Roast sirloin of beef with Yorkshire pudding, roast potatoes, seasonal vegetables and a red wine jus (£4.50 supplement per person) – **Minimum of 10 orders per event**
Roast loin of pork with apple and prune compote, fondant potato, roast bunny carrots and a sage sauce – **Minimum of 10 orders per event**
Slow braised shoulder of lamb with boulangère potatoes, celeriac, purple sprouting broccoli and rosemary sauce – **Minimum of 10 orders per event**
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

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.