

# WOODLANDS PARK

HOTEL  
COBHAM, SURREY

## Private dining menus

### Starters

Compression of ham hock terrine, cranberry compote, salad leaves  
Smooth chicken liver pate, toasted brioche and green tomato and apple chutney  
Roast tomato and basil soup, focaccia crisps (vg)  
Leek, goat's cheese and sun-blush tomato tartlet with herb oil (v)  
Homemade salt beef, piccalilli, salad leaves  
Creamed squash soup with toasted pumpkin seeds (v)  
Smoked haddock & salmon fish cake with mango and chilli salsa, oriental salad  
Woodlands prawn cocktail, Marie Rose sauce  
John Ross Jnr Smoked Salmon, capers, horseradish & cress  
Chilled seasonal melon, seasonal fruits and a duo of raspberry and mango sauces (vg)

### Intermediate courses

An intermediate course is not included in the dining package however, if you would like to add this, please see below your options and pricing:

#### **Soup £4**

Roast tomato and basil soup with focaccia crisps (vg)  
Creamed squash soup with toasted pumpkin seeds (v)

#### **Sorbet £2.50**

Lemon sorbet  
Passion fruit sorbet  
Champagne sorbet  
Gin and Pink grapefruit sorbet

### Main courses

Roast fillet of salmon with a parsley gremolata crust, crushed new potatoes, wilted spinach and a vermouth butter sauce  
Roast breast of corn fed chicken with watercress mash, merlot sauce, and a medley of seasonal vegetables  
Roast loin of pork, apple & prune compote, fondant potato, glazed chantenay carrots, tender stem broccoli, pan gravy  
Chicken breast stuffed with smoked ham & cheese, crushed new potato, glazed seasonal vegetables  
English channel sea bream, dill crushed potato, fine beans, mussel cream sauce  
Blade of beef, horseradish creamed potatoes, roast root vegetables, burgundy jus  
Slow braised shoulder of lamb with dauphinoise potato, chantenay carrots, tender stem broccoli and port & rosemary wine reduction  
Roast sirloin of aged Herefordshire beef served with Yorkshire pudding, duck fat roast potato, seasonal vegetables and roast gravy - **£5 supplement per person**  
Beef wellington, red cabbage, fondant potatoes, French beans parcel, Madeira jus - **£10 supplement per person**

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HOTELS

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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## **Vegetarian & vegan main courses**

Wild mushroom risotto with crispy quail eggs (v)

Herb gnocchi, peas, beans, sugar snaps & crumbled feta (v)

Thai style stir fried vegetables, garlic, chilli, lime, tempura pak choi (vg)

Mediterranean vegetable tian, grilled gem lettuce, roast cherry tomatoes, balsamic glaze (vg)

## **Desserts**

Sticky toffee pudding, salted caramel sauce, vanilla ice cream

Lemon & passion fruit tart, raspberry coulis & lemon sorbet

Apple & Forrest berry crumble, vanilla custard

Dark chocolate & baileys tart, crème anglaise

Vanilla panna cotta with poached hedgerow berries

Crème brûlée, homemade shortbread biscuit

Strawberry & vanilla cheesecake

Star anise scented pineapple carpaccio, raspberry sorbet (vg)

Apple & forest berry crumble (v)

Coconut panna cotta, blackberries & oat granola (v)

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