# The Woodstock Arms Festive Menu 2024

£38 three courses £32 two courses

### Starters

Winter Squash & Sage Soup, Gruyère Croutons, sourdough baguette v/veo/gfo
Twice baked mature cheddar soufflé, grain mustard, spinach, parmesan cream v
Cravette & Atlantic prawn cocktail, Bloody Mary dressing, Caviar, Guinness soda bread +£5
Shell Roasted Scottish Scallops, shellfish butter, bacon, samphire, sourdough crumb +£5
Hot honey BBQ Pressed Pork Belly bites, pickled chilli & red onion
Pork, pistachio & cranberry terrine, festive pickles, toast

#### Mains

Buttered roast turkey, roast potatoes, parsnip puree, glazed carrots, sprouts & chestnuts, pigs in blankets, gravy Loch Duart salmon wellington, wilted spinach, roasted fennel, shellfish hollandaise Roast confit duck leg, white bean cassoulet, festive spiced braised red cabbage Braised shoulder of Cotswold lamb, dauphinoise potatoes, honey glazed carrots, rosemary sauce +£5 Blade of beef bourguignon, buttered mash, seasonal greens, red wine sauce +£5 Dry aged rib eye steak, hand cut chips, watercress, peppercorn sauce +£5 Dauphinoise, Emmental and caramelised onion pie, celeriac puree, spinach v (ve main on request)

## **Puddings**

Pineapple & spiced rum tatin, vanilla ice cream

Traditional Christmas pudding, brandy sauce

Festive Trifle, mulled berry jelly, cinnamon & ginger custard, vanilla cream, toasted almonds Bailey's crème brûlée, shortbread

Dark Chocolate & grand Marnier mouse, vanilla cream, honeycomb, toasted pistachios

Warm Mulled wine poached pear, cinnamon cream ve

British cheese selection +£5

ALLERGENS: Please inform us of any allergens or intolerances before ordering. Whilst we have protocols in place to address the risk of cross contamination of allergens and nuts, we cannot guarantee their total absence in our food & drink.

For our Team: A discretionary service charge of 12.5% will be applied to your bill.

All gratuities are shared amongst the team.

#### Christmas at The Woodstock arms

We will be serving our festive menu everyday except Sundays from Monday 25th November until Tuesday 24th December and it will be available to everyone who has pre booked for our festive menu.

For groups of 5 or more we will require a £10 deposit per person to secure the booking. We will also require a preorder for any party of 5 or more. Deposits are non refundable if a table is canceled less than 72 hours of the day of the booking. We will hold a table for 15 minutes before we cancel the booking unless we have been informed prior to arrival. We kindly ask that all guests with any allergies notify us at the time of booking and at the time of sending the pre order information.

Our bar & restaurant will be open everyday, except Christmas day over the festive season