

Christmas

2019

CELEBRATE CHRISTMAS WITH COLLEAGUES, FRIENDS OR FAMILY LEADING UP TO THE BIG DAY WITH OUR PRE-CHRISTMAS PARTY LUNCHES OR DINNERS. PERFECT FOR A LOW KEY DINNER, OFFICE CHRISTMAS PARTY OR FOR A FESTIVE GET-TOGETHER. LARGER PARTY BOOKINGS WELCOME. WE WILL BE OPEN FOR BOOKINGS FROM 21ST NOVEMBER - DECEMBER 22ND.

LUNCHTIME SET MENU

STARTERS

CHEF'S FARMHOUSE PATE
WITH CRUSTY BREAD

WINTER VEGETABLE SOUP (V)
A HOT CHOICE FOR A COLD DAY

DEEP FRIED MOZZARELLA STICKS (V)
WITH TANGY TOMATO SAUCE

PRAWN COCKTAIL *
BROWN BREAD AND BUTTER

*(£1.00 SUPPLEMENT)

MAINS

ROAST NORFOLK TURKEY
HAND CARVED WITH STUFFING, CHIPOLATA
AND BACON

ROAST BEEF
WITH YORKSHIRE PUDDING AND HORSERADISH SAUCE

ROAST PORK
WITH STUFFING AND APPLE SAUCE

SALMON FILLET
WHITE WINE AND CREAM SAUCE

MAIN COURSES ARE SERVED WITH
SEASONAL VEGETABLES, CAULIFLOWER
CHEESE AND ROAST POTATOES.

DESSERT

CHRISTMAS PUDDING WITH CUSTARD
MADE BY US TO A TRADITIONAL OLD RECIPE

CHOCOLATE GATEAUX

CHERRY BRANDY TRIFLE

APPLE & CINNAMON BRULEE

COFFEE & MINTS

3 COURSES £17.95 - 2 COURSES £14.95

A non-refundable deposit of £5.00 per person is required when booking with the balance to be paid on the night. Any cancellations made on the day with less than 24 hrs notice will be charged at full price. Children will be charged 1/2 price or may order from the regular 'Kids' menu.

EVENING SET MENU

STARTERS

MINISTRONE SOUP (V)
A TRADITIONAL WINTER VEGETABLE SOUP

TOMATO BRUSCHETTA (V)
CHOPPED PLUM TOMATO ON OUR OWN TOASTED
BREAD WITH GARLIC, BASIL AND OLIVE OIL

COUNTRY STYLE PATE
A MEDIUM PATE WITH CHUTNEY AND TOAST

GARLIC BUTTON MUSHROOMS (V)
SAUTEED IN BUTTER, WITH CREAM & GARLIC

PRAWN COCKTAIL
SUCCULENT PRAWNS & ROSEMARY SAUCE

MAINS

TRADITIONAL CHRISTMAS TURKEY
HAND CARVED WITH STUFFING, CHIPOLATA
AND BACON

CONFIT LEG OF DUCK
BRAISED UNTIL TENDER AND SERVED WITH
A PORT AND BLACK CHERRY SAUCE.

SCOTTISH SALMON FILLET
WITH WHITE WINE & ASPARAGUS SAUCE

ROAST TOPSIDE OF BEEF
WITH YORKSHIRE PUDDING

CHICKEN EXTRAVAGANZA
WRAPPED IN BACON, WITH BLUE CHEESE
AND A HAM AND MUSHROOM SAUCE.

MINTED LAMB SHANK
VERY SLOWLY COOKED UNTIL IT FALLS FROM
THE BONE IN A RICH ROSEMARY GRAVY.

DESSERT

TRADITIONAL HOMEMADE CHRISTMAS PUDDING
WITH BRANDY SAUCE

APPLE & CINNAMON TURNOVER

CHOCOLATE FUDGE GATEAUX

LEMON MOUSSE & RASPBERRY MOUSSE

CHERRY BRANDY TRIFLE

CHEESE AND BISCUITS

COFFEE & MINTS

3 COURSES £24.95 - 2 COURSES £21.95

VEGETARIAN OPTIONS

NUT ROAST WELLINGTON

A VARIETY OF DIFFERENT NUTS WRAPPED IN A LIGHT PUFF PASTRY,
OVEN BAKED AND SERVED WITH POTATOES AND VEGETABLES.

ROOT VEGETABLE LASAGNE

SELECTION OF ROASTED ROOT VEGETABLES, HERBS AND
TOMATOES LAYERED IN FRESH PASTA SHEETS AND A BECHAMEL
SAUCE.

VEGETABLE MASALA

A MEDIUM CURRY MADE DAILY WITH FRESH VEGETABLES AND
AUTHENTIC HERBS, SERVED WITH RICE, NAAN BREAD
AND PAPPADOMS.

MUSHROOM STROGANOFF

BUTTON MUSHROOMS PAN FRIED WITH ONION, FINISHED WITH
CREAM, AND SERVED WITH RICE AND SALAD GARNISH.

BROCCOLI & POTATO BAKE

SLICED POTATO AND BROCCOLI WITH A LIGHT CHEESE SAUCE,
TOPPED WITH CHEESE AND ONION AND BAKED IN THE OVEN

VEGETABLE AND CASHEW NUT PILAF

A COMBINATION OF VEGETABLES, CASHEWS, BROWN RICE,
SAUTEED TOGETHER WITH PEPPERS, GARLIC AND ONIONS.

MEDITERRANEAN VEGETABLE PARCEL

PEPPERS, ONION, COURGETTE, AUBERGINE, FRESH HERBS AND
TOMATO WRAPPED IN A LIGHT PUFF PASTRY, RED WINE JUS.

DISHES CAN BE VEGAN IF REQUIRED

Allergy Information:- All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions do not include all ingredients. Our fish may contain bones. If you have a food allergy or intolerance, please ask a member of staff at the time of your visit to check if there have been any changes that may affect you. If you are part of a group function you may contact us directly to discuss your requirements.

REVIEW US
ON



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