

Celebrate a  
Very Special Christmas 2017  
At The Woodvale



Chef's Roasted Cauliflower  
& Lemon Soup

Smoked Salmon  
& Monkfish Terrine

served with toasted focaccia

Warm Shredded Confit Duck Leg  
served with a winter plum chutney



Traditional Isle of Wight Roast Turkey  
accompanied by seasonal stuffing, chipolata & bacon roll

Braised Shank of Lamb  
served with a mint & redcurrant jus

Pan Fried Vegetable & Cranberry Nut Roast  
topped with creamy goats cheese

Succulent Supreme of Salmon  
stuffed with basil, sultanas & ginger

All are accompanied with traditional roast potatoes,  
Brussel sprouts with chestnut & sage, honey roasted parsnips  
& baton carrots



Traditional Christmas Pudding  
served with a brandy custard

Chef's Own Blackcherry  
& Kirsch Cheesecake

served with double Cream

Triple Chocolate Torte  
served with raspberry crème chantilly

A Trio of Stilton, Cheddar & Brie  
served with biscuits & grapes



£24.95 per person



