



Woodcote Park
Lunch and Dinner
Menu 2018

Pre-Dinner Canapés

£12.50

Choose 5 dishes from the selection below:

Cold

Woodcote cure smoked salmon,
horseradish on blini

Tiger prawn and chorizo

Quail egg and cream cheese and chive
parmesan wafer

Parma ham, smoked tomato chutney

Foie gras roulade on brioche and red
onion marmalade

Hot

Lamb Samosas

Honey and grain mustard glazed
Cumberland chipolatas

Vegetable spring rolls (V)

Sesame prawn toast, soy and sesame dip

Feta, olive and sundried tomato parcels (V)

Starter

Choose 1 starter from the selection below:

Section A

£10.50

Cold

Vine tomato tart, grilled goats cheese,
wild rocket and tapenade (V)

Woodland mushroom, asparagus and
grilled artichoke salad, truffle dressing (V)

Hot smoked salmon terrine, yuzu pearls,
herb salad, lemon emulsion

Parfait of chicken livers, sweet onion
chutney and toasted brioche

Butternut squash, feta cheese, spinach
and pine nut salad, white balsamic
dressing (V)

Hot

Tuscan minestrone with aged
Parmesan (V)

Pumpkin and goats cheese ravioli with
crispy sage and parmesan (V)

Mature cheddar cheese, smoked bacon,
sweet onion and chive tart, herb salad

Pan seared Scottish salmon, wasabi
mash, and carrot and ginger butter sauce

Cream of woodland mushroom soup,
roasted garlic (V)

Section B

£15.25

Cold

Royal Automobile Club cure smoked salmon, capers and lemon

Tian of Devon crab and mango, Thai spiced dressing, coriander salad

Goats cheese pannacotta, pickled vegetables, pumpernickel crumb and artichoke dressing(V)

Heritage beetroot, goat's cheese, tapenade, wild rocket and balsamic pearls (V)

Poached tiger prawns, lemon mayonnaise, asparagus and baby leaves

Asparagus, wild rocket, Parma ham, aged balsamic dressing

Section C

£18.50

Cold

Devon crab and lobster charlotte, micro salad and caviar crème fraiche

Beetroot cured salmon, warm Devon crab cake, lime crème fraiche

Reserve Bellota ham with olive oil jelly, Cordel olives and tomato sourdough toasts

Potato and truffle salad, asparagus tempura and pumpkin seed dressing (V)

Wild smoked salmon, potted shrimps

Hot

Lobster bisque, cognac, fresh cream

Cod and saffron cake, tomato broth and pistou, tiger prawn tempura

Salmon and mascarpone ravioli with lemon verbena crème fraiche sauce

Butternut and amoretti ravioli, sage butter, Parmesan (V)

Truffled potato cake, creamy woodland mushrooms, shaved Parmesan (V)

Hot

Crab Raviolini, squid ink pasta with vine tomato and sweet white balsamic

Nage of west coast scallops and langoustines, vegetable pearls, Champagne sauce

Langoustine and tomato risotto, basil oil

Spicy Devon crab spring rolls, noodle salad, mango and pickled ginger puree

Seared Foie Gras, pain d'epice, caramelised mango and ginger dressing

Main Courses

Choose 1 main course from the selection below:

Section A

£25.75

Pan seared salmon, jasmine rice, mango, coconut and Thai spices

Supreme of free range chicken, spring onion mash, sweet red pepper chutney and thyme jus

Vine tomato and basil risotto, ratatouille stuffed roasted peppers, basil oil (V)

Pan seared 'Anglesey' sea bass, olive oil crushed potato, fennel compote, sauce vierge

Red pepper and goats cheese cannelloni, smoked paprika cream (V)

Ricotta and spinach raviolini, sage butter, grated parmesan (V)

Breast of Gressingham duck, wilted spinach, glazed carrots, sweet cherry jus, fondant potato

Section B

£30.25

Roast sirloin of prime Scotch beef, Yorkshire pudding, roast potatoes, medley of vegetables, red wine jus

Salmon en croute, chive mash, green beans, Champagne butter sauce

Herb crusted Peterhead cod fillet, crushed potato, mussel and vegetable ragout

Roast rump of Salt marsh lamb, dauphinoise potato, panache of beans, sun-blushed tomato and olive jus

Section C

£39.25

Fillet of Hereford beef Wellington, chateau potato, market vegetables and Madeira jus

Medallions of venison, celeriac gratin, and braised red cabbage, spiced poached pear, pepper jus

Herb crusted cannon of Salt Marsh lamb, rosemary fondant, baby vegetables, port jus, and mint beurre blanc

Fillet of Turbot with seared scallop, melted leeks, champagne and caviar cream sauce

Our menu contains allergens. If you or any of your guests suffer from a food allergy or intolerance, please let a member of our team know upon placing your order. **(V) Denotes suitable for vegetarians**

Desserts

£10.95

Choose 1 dessert from the selection below:

Orange posset, candied kumquat,
chocolate sorbet

Blueberry & almond tart, crème fraiche,
blueberry compote

White chocolate & strawberry
cheesecake, strawberry sorbet

Warm Yorkshire parkin, toffee sauce,
clotted cream

Lemongrass crème brûlée, mango salsa,
passionfruit sauce

Warm pecan pie, rum-raisin ice cream

Dark chocolate mousse, espresso
chantilly, honeycomb

English apple pie, cider-brandy custard

Spiced rum baba, roasted pineapple,
coconut ice cream

Cherry & milk chocolate mousse slice,
cherry ice cream

Strawberry Eton mess with white
chocolate chantilly, chocolate shavings

Sticky toffee pudding, butterscotch sauce,
stem ginger ice cream

Lemon meringue pie, crème fraiche ice
cream

Bailey's cheesecake, milk chocolate
whipped ganache, coffee sauce

Apple & rhubarb crumble, stem ginger
custard

Cheese

£11.95

Choose 1 from the selection below:

Brie 'au truffe', petit salad walnut dressing and raisin bread

Roquefort, red wine poached pears, pecan toasts

Golden cross goat's cheese, pear jelly, salad of frisse

Fine Cheese Selection

£11.95

Choose 3 from the selection below:

All served with raisin bread, savoury biscuits, grapes and dried fruits

British

Beauvale

Stilton

Mrs Kirkhams Lancashire

Westcombe farmhouse Cheddar

Wigmore

Ragstone goats

French

Reblochon fermier AOC

Langres AOC

Fourme d'Ambert AOC

Brie de Meaux

Bleu d'Auvergne

Coffee

£5.50

Served with chocolates and petit fours



ROYAL
AUTOMOBILE CLUB

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