



Woodcote Park  
Seasonal Menu  
September – December 2018

## Menu 1

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**£51.50**

Trio of salmon terrine, pickled cucumber, wasabi mayonnaise

Roast Partridge, fondant potato, braised red cabbage, parsnip puree, honey roast parsnips, Port jus

Bakewell tart, clotted cream, raspberry coulis

Coffee with chocolates and petit fours

## Menu 2

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**£51.50**

Chicken and mushroom consommé with truffles and vegetable pearls

Medallion of Scottish halibut, lobster ravioli, sea vegetables and shellfish jus

Ginger parkin, butterscotch sauce, vanilla ice cream

Coffee and petits fours

## Menu 3

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**£60.75**

Parfait of chicken liver and foie gras, smoked tomato chutney and toasted brioche

Pan roasted cod, spiced lentils, green beans, salsa verde, and fish red wine jus

Praline crème brûlée, poached pear

Coffee and petit fours

## Menu 4

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**£60.75**

Heritage beetroot salad with goats cheese curd, black olive and white balsamic (V)

Medallions of Hereford beef, braised chestnuts, caramelised root vegetables, fondant potato and madeira jus

Apple and blackberry pie with cinnamon ice cream

Coffee and petits fours

## Menu 5

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**£70.00**

Fillet of Dover sole, lobster mousse, samphire, coral foam

Watercress veloute, caviar, lemon scented cream

Loin of Highland venison, celeriac dauphinoise, savoy cabbage, honey roast roots, juniper scented jus

Fig & almond pithivier, honeycomb ice cream

Coffee and petit fours

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**