



WOOLSTON MANOR

Starters

A Cocktail of Seafood Mayonnaise

Stuffed Portabella Mushroom with Brie and Pancetta

Goats Cheese & Vine Tomato Tart with a Balsamic Dressing

Fish cakes with a Lemon Mayo Dressing

Pear & Walnut Salad with Honey Mustard Dressing

Chicken Liver Pate with a Red Onion Chutney & Crusty Bread

Scottish Smoked Salmon with Beetroot & Granary Bread

Trio of Melon with Fruit Compote

Wild Mushrooms on Toasted Brioche with a Hollandaise Sauce

Parma Ham with Glazed Figs and a Rocket Salad

A Greek Meze with Shish Kebab

Tempura King Prawns with Mango and Avocado Salsa



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Homemade Soup

Minestrone Tomato & Basil

Cream of Vegetable

Potato & leek

Roasted Butternut squash

Cream of Asparagus

Carrot and Coriander Spicy Parsnip

Broccoli and Stilton Soup



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Main Course

Stuffed Supreme of Chicken with Brie and Spinach wrapped in Smoked Bacon and Dauphinoise Potato and Madera Jus

Char Grilled Breast of Chicken served with Roasted Mediterranean Vegetables & a tangy Tomato sauce

Roast Breast of Chicken with a sage & onion stuffing

Supreme of Chicken with a Leek and Cream Cheese Stuffing served with Roasted New Potatoes & a White wine and cream sauce

Mozzarella and Sun-Dried Tomatoes Stuffed Chicken, Fondant Potato, Grilled Vegetables and Red Pepper Sauce.

Slow Roasted Loin of Pork with Dauphinoise Potatoes and a Cider and Wholegrain Mustard sauce

Beef Wellington with Fondant Potato, Root Vegetables with Madera Jus (£3 Supplement)

Roast Striploin of Beef served, Yorkshire pudding, Roasted potatoes, Honey Roasted Vegetables and a Red wine jus (£3 supplement)

Roast Leg of Lamb, Roast Potato, Root Vegetables with a Mint Jus (£3 supplement)

Herb Crusted Rack of Lamb with Dauphinoise Potato and Baby Grilled Vegetables (£3 Supplement)



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Rump of Lamb or Lamb Shank with Fondant Potato, Swede and Carrot Puree and Grilled Vegetables with a Mint Jus (£3 Supplement)

Crispy Skin Fillet of Cod served on an Herb Mash, Baby Carrots & Courgettes

Roasted Sea Bass with Provencal of Vegetables and a Red Pepper Sauce

Herb Crusted Salmon, New Potatoes, Seasonal Vegetables with White Wine Sauce

Vegetarian Choices

Mediterranean Risotto topped with Parmesan Cheese and served with a Garlic slice

Stuffed Roast Red pepper served with Chilli spiced Potatoes

Spicy Roasted Pepper and sun-dried Tomato Penne Pasta Roast Vegetable Wellington

Gnocchi with Broccoli & a Parmesan and Cream Sauce Linguine with Cherry Tomatoes and Goats Cheese

Haloumi, Tomato and Aubergine Titan with New potatoes and Ratatouille



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Desserts

Mixed Berry Flan with clotted cream

Vanilla Crème Brule with a Shortbread Biscuit Fresh Cream

Profiteroles with Chocolate sauce Lemon Tart with a Vanilla Crème

Due Chocolate Torte

Sticky Toffee Pudding with a warm Toffee sauce

Tiramisu Torte served with fresh Cream

Toffee Pecan Cheesecake with Toffee sauce

Apple Crumble with Crème Analgise

Trio of Desserts

White Chocolate and Raspberry Torte

Passion Fruit Cheesecake