

WOODBOROUGH HALL

SUNDAY LUNCH MENU

£22.50

CHEFS CANAPÉS

STARTERS

CREAM OF WILD MUSHROOM SOUP
With a Chive Crème Fraiche

LOCALLY PRODUCED GOAT CHEESE BEIGNET
On a Bed of Mixed Leaf Salad with Cranberry Chutney

GRILLED FILLET OF FRESH CORNISH MACKEREL
With a Horseradish and Potato Chive Salad

WOODBOROUGH HALL APPETISER PLATTER
Air Dried Bresaola, sliced Chorizo, Marinated Kalimatia Olives,
Comte and baby Mozzarella Pearls served with
Ciabatta and a Balsamic Vinegar Dressing

BAKED AMARILLO CHERRY TOMATO,
MOZZARELLA & FRESH BASIL TARTLET

MAIN COURSE

ROAST SIRLOIN OF SCOTCH BEEF
With a Yorkshire pudding and Horseradish Sauce

ROAST SALMON SUPREME WITH A HERB CRUST
Mango salsa and micro herbs

CHAR GRILLED CHICKEN SUPREME
With Pomme Dauphinoise and a Wholegrain Mustard Sauce

“BEECHMAST FARMS”
CRISP PORK BELLY HONEY ROASTED
With cider and apple sauce

ROAST VEGETABLE MILLE-FEUILLE

All served with a Selection of
Seasonal vegetables,
Roast and New Potatoes

DESSERTS

STICKY TOFFEE PUDDING

Served with butterscotch sauce

POACHED PEAR WILLIAM

Red Wine Syrup, Accompanied with Woodborough Honey and
Mascarpone Cream

RASPBERRY AND LEMON CRÈME BRULEE

WARM CHOCOLATE BROWNIE

With a Rich Chocolate Ganache Sauce & Vanilla Ice Cream

SELECTION OF LOCAL AND CONTINENTAL CHEESES

Colston Basset Stilton, Brie de Meaux and Red Leicester
Accompanied with Fine Biscuits and Muscat Grapes

DESSERTS £4.50 CHEESE £5.50

PORT

WARRES VINTAGE 1985 £6.50

TAYLORS 10 YEAR £4.50

TAYLORS 2000 £3.50