



THE  
WOODFALLS INN

# Christmas Party Menu

## Starters

Creamed carrot, leek and saffron soup - rustic bread & old Winchester cheese crisps (VGO)  
(GFO)

Herb crusted mini Camembert - toasted focaccia, spiced tomato & onion chutney (V)

Potted confit duck - port & plum chutney, toasted bread (GFO)

Chalk stream hot smoked trout crostini - lemon dill goats cheese mousse, pickled beetroot &  
watercress (GFO)

## Main Course

British roast turkey breast - duck fat roast potatoes, roasted carrots, honey glazed pigs in  
blankets, roast parsnips, cranberry pork stuffing & red wine gravy (GFO)

Venison steak - lyonnaise potatoes, honey roasted root vegetables, swede puree & pickled  
walnut juniper madeira jus (GF)

Baked cod loin - roasted butternut squash, tenderstem broccoli, roasted vine tomatoes, red  
pepper pesto, cooked lime & watercress oil (GF)

Cajun sweet potato roulade - filled with vegan cream cheese, red pepper & red onion  
chutney served with roast potatoes, chestnuts, winter vegetables & sage gravy (VGO)(GF)

*All served with a sharing seasonal vegetable bowl.*

## Desserts

Christmas pudding - brandy butter & rum sauce (V)

Local cheeseboard - trio of cheese, apple, celery, grapes & port plum chutney (GFO)

White chocolate & Baileys cheesecake - Chantilly cream & whisky chocolate sauce (V)

Chocolate & orange fondant- Vanilla pod ice cream, chocolate sauce & blood orange zest  
(GF) (VGO)

2 course £27.95 or 3 courses £32.95

(V) Vegetarian (GF) Gluten Free (GFO) Gluten Free Option (VG) Vegan (VGO) Vegan Option

A deposit of £10 per person is required at the time of booking and a pre order will be required no later than 3 days before date of booking. Children's menu available. Please call 01725 513222 or email [enquiries@thewoodfallsinn.co.uk](mailto:enquiries@thewoodfallsinn.co.uk) to make a booking. Online bookings are not possible for the Christmas party menu.