



WOODLANDS  
HOTEL

## Inclusive Dinner Menu

### Starters

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Soup of the evening with white petit pain roll (v) (gfa)

Rendezvous of melon, pineapple & mango salsa, passion fruit sauce and raspberry sorbet (vg) (gf)

Red pepper houmous, harissa marinated olives and garlic flatbread (vg) (gfa)

Chicken liver paté, red onion chutney and oatcakes (gfa)

Smoked salmon, prawns Marie Rose with bread and pea shoots (gfa)

Panko breaded king prawns and sweet chilli dip (gfa)

### Main Courses

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Chickpea, sweet potato, spinach & mushroom Rogan Josh, rice and garlic flatbread (vg) (gfa)

Fillet of salmon, garlic & parsley mash, green beans, spinach and white wine cream sauce (gfa)

Sticky BBQ glazed chicken supreme, sweet potato & coriander mash, broccoli and red pepper coulis (gf)

Butternut squash, brie & beetroot tart, dauphinoise potato, broccoli and red pepper coulis (v) (gf)

Slow cooked beef featherblade, oatmeal mash, onion gravy and haggis bon bons (gfa)

Sirlion steak, flat mushroom and chips (gfa)  
*See sauces for options. £4 Supplement*

Fillet of seabass, balsamic roasted vegetables and dauphinoise potato (gf)

Steak and red wine casserole, flaky pastry, peas and chips or potatoes (gfa)

Macaroni cheese and garlic bread or chips (v)

Battered/breaded haddock, chips and peas

Vegan mince and five bean chilli with rice (vg)

Gammon Steak, Pineapple, Chips & Peas (gfa)





## Burgers

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Served in a white cobble sesame seed bun with chips and coleslaw. *White gluten free rolls available.*

Sticky BBQ beef burger with mozzarella (gfa)

Falafel, spinach and red onion chutney burger, chips and salad - *cheese on request* (vg) (gfa)

Cajun chicken, red onion chutney and cheddar cheese burger (gfa)

## Salad Bowls

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Cajun salmon with tomato, pepper and lime chutney (gf)

Cajun chicken with tomato, pepper and lime chutney (gf)

Smoked chicken, cos lettuce, Caesar dressing, croutons and parmesan (gfa)

Cajun roast flat mushrooms, falafel and spinach cake with tomato, pepper and lime chutney (vg) (gf)

## Sides (v)

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Chips/cajun chips (vg) £3.50

Garlic bread £3.50

Beer battered onion rings £4.00

Garlic bread with mozzarella £4.00

Mixed vegetables (vg) (gf) £2.50

Mushy Peas (vg) (gf) £2.00

Roast flat mushrooms (vg) (gf) £3.50

Boiled baby potatoes (vg) (gf) £3.50

Balsamic garden salad (vg) (gf) £4.50

## Sauces

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Red wine gravy (gf) £1.75

Onion gravy (gf) £1.75

Green peppercorn cream sauce (gf) £1.75

Garlic butter cream sauce (gfa) £1.75

## Desserts

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Chocolate and coconut tart in a date and mixed nut case, chocolate sauce with a choice of vanilla ice cream or dairy free ice cream (vg) (gf)

Sticky toffee pudding, vanilla ice cream (v) (gfa)

Mango and passion fruit cheesecake, passion fruit coulis, vanilla ice cream (v) (gf)

Lemon tart, red berry coulis, vanilla ice cream (v) (gf)

Apple crumble slice, alpro soya custard, dairy free ice cream (gf) (vg)

Duo/trio of ice cream or sorbet with shortbread (v)

*Oat and fruit biscuits available* (vg) (gf)

### Ice creams (v) (gf)

Vanilla, chocolate, strawberry, salted caramel, butterscotch, mint choc chip.

Dairy free ice cream available (vg)

### Sorbets (vg) (gf)

Passion fruit, Caribbean lime, raspberry, mango

### Selection of teas and coffees available from £2.20

Please let our staff know if you have food allergies or intolerances to certain foods.

(v) Vegetarian

(vg) Vegan

(gf) Gluten Free

(gfa) Gluten Free Adaptable