



WOODLANDS
HOTEL

Inclusive Dinner Menu

Starters

Soup of the evening with a white crusty roll (v) (gfa)

Smoked salmon two ways, potato salad, pea shoots, sourdough melba and cucumber chutney (gfa)

Galia melon, orange & mango smoothie, raspberry sorbet (vg) (gf)

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

Breaded halloumi, fregola salad and sweet chilli dip (v)

Panko breaded king prawns and sweet chilli dip (gfa)

Smoked harissa houmous, pimento stuffed olives and garlic flatbread (gfa) (vg)

Main Courses

Braised beef featherblade, haggis mash, peppercorn sauce and green beans (gfa)

Maple, mustard & apple glazed pork loin steaks, sweet potato mash and spinach (gf)

Haggis stuffed chicken, clapshot, broccoli, onion and mustard seed gravy

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

Sirloin steak, flat mushroom and chips, *see sauces for options* (gfa) £5.00 supplement

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

Battered/breaded haddock, chips & peas

Breaded scampi, chips & peas

Gammon steak, pineapple, chips and peas (gfa)

Burgers

Served with chips and coleslaw

Sticky BBQ & mozzarella or black & blue with onion chutney.
Choose from: Chicken (gfa), beef (gfa) or venison.





Vegetarian & Vegan Dishes

Red lentil, chickpea, cauliflower & spinach rogan josh, rice and sourdough pitta (gfa) (vg)

Spiced butternut squash & quinoa burger topped with onion chutney, sun blushed tomato and vegan cheese with chips and salad (vg)

Penne pasta, ratatouille vegetables, sweet chilli arrabiata and sun blushed tomatoes (vg)

Macaroni cheese with chips or garlic bread (v)

Pasta & Salads

Chicken, chorizo & mushroom penne pasta in a garlic cream sauce

Linguine bolognaise

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

Cold poached chicken, cos lettuce, Caesar dressing, crouton and parmesan

Sides (v)

Chips/cajun chips (vg) £3.75

Garlic bread £3.75

Beer battered onion rings £4.25

Garlic bread with mozzarella £4.25

Mixed vegetables (vg) (gf) £2.75

Mushy Peas (vg) (gf) £2.00

Roast flat mushrooms £3.75

Balsamic garden salad (vg) £4.75

Sauces

Red wine gravy (gf) £1.75

Peppercorn Sauce (gf) £1.75

Garlic butter cream sauce (gfa) £1.75

Desserts

Chocolate & orange brownie mousse cake, chocolate sauce and vanilla ice cream (vga) (gf)

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

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

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

Mixed berry, coconut & vanilla panna cotta and vanilla ice cream (vga) (gf)

Cheese, chutney & crackers (gfa) (v)

Ice creams (v) (gf)

One scoop Two scoops Three scoops
Served with shortbread or gluten free biscuits (on request)

Choose from:

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

Dairy free ice cream: Vanilla, chocolate, strawberry (vg)

Sorbets (vg) (gf)

One scoop Two scoops Three scoops
Served with shortbread or gluten free biscuits (on request)

Choose from:

Passion fruit, Caribbean lime, raspberry

Selection of tea and coffees available from £2.20

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

(v) Vegetarian (vg) Vegan (vga) Vegan Adaptable

(gf) Gluten Free (gfa) Gluten Free Adaptable