



CHRISTMAS  
& NEW YEAR  
2015





# *Christmas Lunch Menu*

1st December till 24th December. Sit down at 12.30pm

## *Starters*

Cream of Tomato and Lentil Soup

Melon and Prawn Cocktail

Duck and Port Pate

Somerset Brie and Wild Cranberry Tart, Salad Leaves

Ham Hock and Pea Terrine



## *Main Courses*

Black Pepper glazed Roasted Turkey

Stuffed Pork Loin, Sage, Onion and Date Stuffing

Pan Fried Smoked Haddock Fillet, Parsley and Caper Sauce

Grilled Butterflied Chicken Marinated in Honey and Mustard

Whole Roasted Bell Pepper, Stuffed with Cous Cous and Roasted Vegetables

*All Served With Seasonal Vegetables & Traditional Festive Trimmings*



## *Desserts*

Christmas Pudding with Brandy Sauce

Treacle Tart, Honey and Ginger Ice Cream

Ginger Sponge, Custard

Dark Chocolate and Raspberry Tear Drop

Chocolate Cheesecake, Vanilla Cream

Tea & Coffee with Minced Pies

**2 Course £17.95    3 Course £19.95**

Please Call 01775 769933 to book your table.

£10.00 Deposit per person is required to secure the booking

Full payment required one week before the party.



# Christmas Party Menu

With Music Thursday, Friday and Saturday  
OR Without Music Monday to Wednesday  
1st December till 24th December. Sit down at 7.30pm

## Starters

Asparagus Soup  
Prawn Cocktail on Duo of Melon  
Ham Hock and Pea Terrine  
Stilton and Mushroom Knots, Salad Leaves  
Butternut Squash and Onion Chutney Tart

## Main Courses

Honey glazed Roasted Turkey  
Roast Topside of Beef infused with Cloves  
Pork Medallions, Cider and cream Sauce  
Grilled Whole Bell Peppers, Stuffed with Grilled Vegetables, Melted Cheese  
Pan Fried Red Snapper Fillet, Lemon and Herb Butter Dressing  
Grilled Butterflied Chicken, Marinated in Lime and Chilli

*All Served With Seasonal Vegetables & Traditional Festive Trimmings*

## Desserts

Christmas Pudding with Brandy Sauce  
Treacle Tart, Vanilla Ice cream  
Cheese and Biscuits  
White Chocolate and Raspberry Cheesecake, Cream  
Banoffee Cream Pie  
Tea & Coffee with Minced Pies

**£27.95 per person WITH MUSIC on Thursday, Friday and Saturday**  
To Include DJ and Dancing till Midnight

OR

**£25.95 per person WITHOUT MUSIC Monday to Wednesday**

Please Call 01775 769933 to book your table. £10.00 Deposit per person is required to secure the booking. Full payment required one week before the party.





# *The Perfect Venue for All Occasions*



**Merry Christmas**

**&**

**A Prosperous New Year**

**Thank you for your continued custom**

**We look forward to welcoming you again**

*from*

*The Management & Staff of the Woodlands Hotel*



**Awarded three years in a row**





# *Christmas Day Menu*

(Two Seating's 12noon & 4pm)

## *Arrival*

Glass of Winter Pimms

OR

Passion fruit punch

## *To Refresh*

Mandarin Sorbet

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Apricot Sorbet



## *To Begin*

Trio of Pate's

Chicken Liver and Brandy, Hog Roast

Pork Pate and Game Pate

Walnut Bread

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Butternut Squash Soup

Warm bread Roll

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Fig and Goat's Cheese Parcels

Salad Leaves

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Pan Seared Scallops

Black Pudding,

Plum and Apple Chutney

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Prawns and Smoked Salmon Cocktail

Duo of Melon

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Somerset Brie

and Wild Cranberry Tart

Home Made Chutney



## *The Main Event*

Honey Glazed Roast Turkey

Traditional Trimmings

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Roast Clove Infused Sirloin of Beef

Roast Potatoes, Honey Roasted

Carrots and Parsnips

Yorkshire Pudding

~

Grilled Butterflied Chicken,

White Wine, Stilton and

Cranberry Sauce

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Roast Leg of Lamb

Garden Mint Sauce

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Whole Grilled Pepper, Stuffed with

Roasted Vegetables, topped with

Mozzarella Cheese, Mushroom Sauce

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Grilled Seabass Fillets

Lemon and Parsley Sauce

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Swordfish Steaks

Cherry Tomato and Caper Sauce

*All the above are served with fresh market vegetables*

# *The Finale*

Traditional Christmas Pudding  
Brandy Sauce  
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Dark Chocolate and Raspberry Tear  
Cream  
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Treacle Tart  
Honey and Ginger Ice Cream  
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Cheese Board  
Dambuster, Lincoln Blue Cheese, Sage Derby, Somerset Brie  
Applewood Cheddar  
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Peach Crumble  
Custard  
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Ginger Bread Cheesecake  
Tutti Fruitti Ice Cream



Tea or Coffee with Mince Pie

**£65.00 per person**  
**£35.00 per child under 14**

Please Call 01775 769933 to book your table.  
£20.00 Deposit per person is required to secure the booking  
Full payment required one week before Christmas day.



# *December Sunday Carvery*

29th November, 6th, 13th and 20th December 2015

(Two Seating's 12noon or 3.30pm)

## *Starters*

Chicken and Vegetable Soup  
Traditional Prawn Cocktail  
Duo of Melon, Berries, Sorbet  
Fresh Garlic Mushrooms, Walnut Bread



## *From the Carvery*

Roast Beef with Yorkshire Pudding & Horseradish Sauce  
Roast Pork with Apple Sauce  
Roast Norfolk Turkey



## *From The Kitchen*

Whole Bell Pepper, Stuffed with Mushrooms, Stilton Sauce  
Smoked Haddock and Spring Onion Fishcakes, Salad Leaves



## *Desserts*

Christmas pudding, Brandy Sauce  
Belgian Apple Pie, Cream or Ice Cream  
Apple and Plum Crumble, Custard  
Treacle Tart, Vanilla Ice Cream  
Exotic Fruit Salad

**2 course £13.95 per person**

**3 course £15.95 per person**

**3 course £11.95 for Children under 14**

**With Live Music from Just The 2 Of Us**





# *Boxing Day Menu*

(Two Seating's 12noon and 3.30pm)

## ***Starters***

Leek and Potato Soup  
Ham Hock and Pea Terrine  
Trio of Melon, Berries and Sorbet  
Prawn Cocktail



## ***From the Carvery***

Roast Beef with Yorkshire Pudding & Horseradish Sauce  
Roast Pork with Apple Sauce  
Roast Norfolk Turkey



## ***From The Kitchen***

Vegetable Wellington  
Salmon and Dill Fishcakes



## ***Desserts***

Treacle Tart, Vanilla Ice Cream  
Chocolate Cheesecake, Cream  
Sticky Toffee Pudding, Butterscotch Custard  
Peanut and Caramel Cake

**£14.95 per person 2 course**

**£16.95 per person 3 course**

**3 Course £11.95 per Child under 14**



# *New Year's Eve Menu*

Sit Down at 7.30pm

## *To Begin*

Ham Hock and Pea Terrine  
Toasted Brioche

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Roast Tomato and Lentil Soup  
Walnut Bread,

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Somerset Brie and  
Wild Cranberry Tart  
On bed of leaves

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Smoked Salmon and  
Prawn Cocktail

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Scallops on Black Pudding  
Chilli Salsa



## *To Refresh*

Champagne Sorbet

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Mandarin Sorbet

## *The Main Event*

Pan Fried Seabass Fillets  
Crushed Herb Potatoes,  
Honey Glazed Carrots  
Lemon and Caper Sauce

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Fillet Steak (10oz)  
Grilled Portobello Mushroom,  
Cherry Tomatoes,  
Mustard and Cranberry Mash  
Pink peppercorn Sauce

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Grilled Butterflied Chicken  
Herb Crushed New Potatoes,  
Mushroom, Stilton  
and Tarragon Sauce

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Rack of Lamb  
Mustard Mash, Peas, Carrots,  
Broccoli, Minted Gravy

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Grilled Whole Bell Pepper  
Stuffed with Mushrooms  
and Grilled Vegetables  
Cheese Sauce

# *The Finale*

Tangy Lemon Tart  
Cream

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Banoffee Cream Pie  
Winter Berries

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White and Dark Chocolate Profiteroles  
Chocolate and Tia Maria Ice Cream

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Chocolate Heaven  
White Chocolate Sauce

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Cheese Board

Dambuster, Norfolk White Lady, Wensleydale and Apricot,  
Applewood Cheddar and Cote Hill Blue  
Sliced Apple, Celery, Pear

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Exotic Fresh Fruit Salad  
Honey and Ginger Ice Cream



Tea or Coffee with Petit Fours

**£60.00 per person**

**£40.00 per Child under 12**

**With Live Music from Just The 2 Of Us**

A £30.00 Deposit per person is required.  
Full payment to be made by 12/12/2015  
Please call 01775 769933 to book your table.



## TERMS AND CONDITIONS

All bookings are subject to availability.

A non-refundable deposit per person which cannot be transferred for drinks or accommodation is required within 14 days of booking.

Full payment for all bookings should be received 7 days prior to booking. Any bookings made after this date are required to pay in full.

Deposits and final payments are non-refundable. Organisers are requested to advise all guests of this policy.

All menu choices should be provided at time of full payment, 7 days prior to booking.

The hotel reserve the right to cancel, alter or amend any menus or function at its own discretion. If this occurs alternative dates will be offered or monies paid will be returned.

Whilst we try our hardest to ensure seating is as guests request. No guarantee can be made regarding seating which is dependent upon the final numbers.

Please advise of any food allergies with your pre-orders.

## WHY NOT MAKE A NIGHT OF IT AND STAY OVERNIGHT AT SPECIAL RATES

STANDARD SINGLE B&B £67.50

STANDARD DOUBLE B&B £80.00

EXECUTIVE DOUBLE B&B £90.00



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## FOR BOOKINGS CONTACT

Telephone: 01775 769 933 Fax: 01775 722 069

Email: [reservations@woodlandshotelspalding.com](mailto:reservations@woodlandshotelspalding.com)

[www.woodlandshotelspalding.com](http://www.woodlandshotelspalding.com)

