

Greg Norman Suite Banqueting Menu

Woodbury Park offers seasonal items which may change accordingly
Prices are in line with produce increases and inflation so are subject to change
Maximum 180 guests seated at round or 220 on sprig tables, 40 guests seated boardroom style or at square tables

A pre-order and final numbers required 14 days prior to your function

***Please choose 1 starter, 1 main course and 1 dessert for your entire party
If you would like more choice, please speak to your sales person***

~ Freshly brewed coffee and petit fours included ~

Starters

Selection of home made soups:

Tomato and basil

Carrot and coriander

Mushroom and tarragon

Cream of leek and potato

All £4.50

Smoked halibut and smoked salmon, finished with a sour cream and fresh chive dressing,
served with a garnish of whole fresh prawns

£7.25

Field mushrooms baked with sun blushed tomatoes, pancetta and gruyere cheese

£5.95

Oven roasted goat's cheese served on a walnut bread bruschetta finished with an organic fig relish

£6.25

Fan of melon with mango sorbet served with a duo of apple and blackberry couli

£6.25

Tartlette of fresh local crab with a confit of preserved lemons and baby leaf salad

£7.50

Antipasto

Parma ham, mort della, chorizo, sun blushed tomato artichokes, white anchovies and marinated olives

£7.25

Main courses

Supreme of chicken stuffed with Savoy cabbage and pancetta
with a warm tomato and toasted pine nut dressing rested on garlic mash

£15.95

Braised lamb shank served on minted mash finished with rosemary and redcurrant jus

£16.80

Roast sirloin of Devon beef served with Yorkshire pudding & traditional gravy and roasted turned potatoes

£17.95

Sauté of salmon fillet served with dauphinoise potatoes, lemon scented tomatoes and watercress couli

£16.50

Roast loin of pork served with fresh herb and apple stuffing, roasted turned potatoes and
a cider and sage jus

£16.95

Pan fried supreme of chicken served with a compote of button mushrooms, shallots,
and lardons of bacon, finished with a red wine reduction and lyonnaise potatoes

£15.95

Loin of lamb served with a wild mushroom duxelle, encased in a rich butter pastry,
served with a port sauce and roasted turned potatoes

£17.50

For our vegetarian guests

Courgette and fresh herb risotto with parmesan crisps

£15.50

All the above are served with fresh seasonal vegetables

Desserts

White chocolate crème brûlée with fresh raspberries and tuille biscuits

Griottine cherry, mascorpone and amaretti biscuits soaked in kirish topped with chantilly cream

A warm pear frangipan served with baby pears and a Belgian chocolate sauce

Sticky toffee pudding topped with banana ice cream, toffee syrup and a brandy snap curl

Pink fruit salad with champagne sorbet

Citrus cheesecake with a sharp lime syrup and Devonshire clotted cream

All £6.25

Chocolate fondue

The ideal end to your meal for all your guests to share with white or dark chocolate

Selection of freshly prepared fruits, strawberries and marsh mallows,
mini homebaked shortbread and chocolate brownie

£7.25 per person

Cheese plate to share

A selection of fine local cheeses with grapes, celery, walnuts and mixed wafers

£3.50 per person based on a table of 10