

Oaks & Acorns Room 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 40 guests seated boardroom style or at square tables in the Oaks room
Maximum 12 guests seated boardroom style in the Acorns room

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

Classic chicken Caesar salad

£6.50

Oak smoked salmon with dressed leaves, baby capers and crème fraîche

£6.95

Chargrilled bruchetta topped with an oriental crab salad

£7.95

Fresh linguini tossed with smoked ham and broccoli spears

£5.95

Marinated chicken breast with a mixed leaf, mango and asparagus salad

£6.95

Parma ham, fresh figs and pineapple compote

£7.50

Grilled goats cheese crostini

£6.95

Avocado and crayfish cocktail

£7.50

Smoked trout pâté with dressed leaves served with cheddar scones

£6.25

Main courses

Pan fried sirloin steak, topped with a stilton glaze, garnished with field mushrooms
served with lyonnaise potatoes

£18.95

Grilled sea bass fillets with a fresh rocket and crayfish salad

£16.95

Roast rib of beef served with red wine jus and roasted turned potatoes

£18.95

Supreme of chicken served with a lemon and leek sauce and dauphinoise potatoes

£15.95

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

£15.95

Roast rump of lamb resting on minted mash served with red wine and garlic jus

£17.85

Crispy loin of honey glazed pork finished with a Calvados & cream sauce,
served with apple crisps and fondant potatoes

£16.95

Salmon and monkfish brochettes served on a bed of sweet peppers

£17.95

For our vegetarian guests

Wild mushroom, fresh spinach and pine nut risotto finished with truffle oil

£16.50

All the above are served with fresh seasonal vegetables

Desserts

Vanilla Pannacotta with berry compote

West Country cheese board:

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

Elderflower crème brûlée

Griottine cherry, mascarpone and amaretti biscuit trifle

Rich dark Belgian chocolate fondant served with Devonshire clotted cream

Luxury ice cream selection

Pistachio chocolate brownie served with dark chocolate sauce and vanilla ice cream

Crêpes served with a compote of fresh plums and cinnamon ice cream

All £6.95