# Christmas 2018

## THE WOODMAN

## Bookings Only
## £10pp Deposit Required

please note: bookings for over 10 people will incur a 10% service charge

### Allergen Information
Below you will find the key to the allergen content of our menu
if you have any questions please ask a member of staff to get chef

A1 - Cereals containing gluten such as wheat, rye, barley, oats, spelt or khorasan
A2 - Crustaceans for example prawns, crabs, lobster, crayfish
A3 - Eggs
A4 - Fish
A5 - Peanuts
A6 - Soybeans
A7 - Milk
A8 - Nuts such as almonds, hazelnuts, walnuts, etc
A9 - Celery (including celeriac)
A10 - Mustard
A11 - Sesame seeds
A12 - Sulphur dioxide (>10mg/kg or 10mg/L)
A13 - Lupin
A14 - Mollusc for example clams, mussels, whelks, oysters, snails and squid

Vegetarians please note we take every effort to avoid cross contamination.
Gluten:- ALL items are coded for gluten, this may NOT mean that the meal contains gluten BUT has been cooked in a way that means it may have been in contact with products that contain gluten, basically we are covering our own arse!
please ask US for further advice, and YOURSELF 'how intolerant am I?'
Nutty people – although some bought in products contain nuts or the chance of nut traces, we don't use peanuts in any of our dishes, where nuts are used precautions are taken to limit the chances of cross contamination & nut products will be labelled with the key A8 in our menu
if you have a specific dietary requirement please speak to us and we will attempt to accommodate your needs

## The Woodman

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Farnborough Village
BR6 7BA
t: 01689 852663
e: xmas@thewoodybr6.pub
w: www.thewoodybr6.pub

## Christmas Meals Served
## Monday 26th November to
## Friday 21st December
## (excluding sundays)

Can't meet up before Christmas?
Post Christmas meals
Thursday 3rd to Friday 11th January

## Starters

### French Onion Soup (1, 12)
with a variety of onions, garlic and white wine. Topped with a crouton finished
with grilled Gruyère cheese & garnished with fresh parsley.
Served with warm sourdough bread.

### Smoked Salmon, Lemon & Herb Pâté (1, 2, 4, 7,14)
with gherkins, served with red grapes, roasted balsamic glazed
cherry tomatoes and warm crusty granary bread.

### Cornish Mussels (1, 2, 4, 14)
in a white wine, cream, garlic and parsley sauce.
Served with warm sourdough bread & pea shoots.

## Mains

### Vegetarian Nut Roast (1, 5, 6, 7, 8, 11)
made with mushrooms, cashews & cranberries with seasonal vegetables,
roast potatoes, chestnut sage & onion stuffing, Yorkshire pudding and gravy.

### Traditional Turkey Roast (1, 3, 6, 7, 8, 12)
with seasonal vegetables, pigs in blankets, roast potatoes,
sausage-meat stuffing, Yorkshire pudding and gravy.

### Oven Baked Sea Bream (1, 4, 7, 10)
on a bed of dauphinoise potato, dressed with a lemon & caper sauce.
Accompanied by sautéed green beans.

### Slow-Braised Beef Rib (1, 7, 10, 12)
on top of creamy mashed potatoes with a rich beef, red wine & thyme gravy.
Served with pot roasted carrots and steamed buttered broccoli.

HAPPY CHRISTMAS

## Desserts

### Cinnamon & Cranberry Bread & Butter Pudding (1, 3, 7, 8)
dusted with icing sugar, served with Devon custard.

### Rich & Fruity Christmas Pudding (1, 3, 7, 8, 12)
dressed with our own winter berry compote &
Yorvale red cherry swirl ice-cream

### Baileys Crème brûlée (1, 3, 7, 12)
made with vanilla and double Irish cream liqueur, topped
with caramelised torched sugar.

### Selection of Premium Yorvale Ice-Creams (1, 7, 8)
A bowl of ice-cream containing scoops of double chocolate chip, caramel
honeycomb and English butter toffee ice-creams, served with your choice of
either chocolate or toffee sauce and garnished with a flaked chocolate stick.

### followed by tea or coffee
and a hot, sweet mince pie ~ a: 1.3.7

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Two Course
Mains with Starter OR Dessert followed
by tea/coffee & mince pie £23

Three Course
Starter. Main & Dessert followed
by tea/coffee & mince pie  £28

add an individual cheese board for £6.95 per person
with Welsh cheddar. Cornish brie. and French Roquefort. Accompanied with our own
chutney. a selection of crackers. grapes. celery & gherkins

# Christmas Meal Booking Form
## How To Book
1. Pop in or call us to discuss your requirements
2. Complete a booking form & return with your deposit
(£10 per person ~ non refundable)
please note: bookings for over 10 people will incur a 10% service charge

| Your Christmas Choices please complete with names, choices from the menu and totals (more than 6 of you, please ask for more forms) name | starters | main | desserts | |
|---|---|---|---|---|
| | Soup Paté Mussels | Nut Roast Turkey Sea Bream Beef Rib | Christmas Pudding B&B Pudding Creme Brlee Ice Cream | Cheese Board |
| example | ◯ⓧ◯ | ◯◯ⓧ◯ | ◯ⓧ◯◯ | ◯ |
| | ◯◯◯ | ◯◯◯◯ | ◯◯◯◯ | ◯ |
| | ◯◯◯ | ◯◯◯◯ | ◯◯◯◯ | ◯ |
| | ◯◯◯ | ◯◯◯◯ | ◯◯◯◯ | ◯ |
| | ◯◯◯ | ◯◯◯◯ | ◯◯◯◯ | ◯ |
| | ◯◯◯ | ◯◯◯◯ | ◯◯◯◯ | ◯ |
| | ◯◯◯ | ◯◯◯◯ | ◯◯◯◯ | ◯ |
| totals | ◯◯◯ | ◯◯◯◯ | ◯◯◯◯ | ◯ |

name: .................................................................................................
tel: ........................................ email: ...............................................
date: ........................................ time: ...............................................
deposit enclosed £ ............... number of guests: ...........