

THE WOODBRIDGE INN

~ Saturday 29th December 2018 ~

WHILE YOU WAIT

- Snowball** Advocaat and lime juice topped with lemonade 6.50
Mulled wine Served with a cinnamon stick and a slice of orange 4.25
Sloe gin and bitter lemon served with ice and garnished with a slice of lemon 5.95

STARTERS, NIBBLES AND THINGS TO SHARE

- Roast tomato soup** with fresh bread 5.45
Chicken liver parfait with carrot and apricot chutney and granary toast 6.95
Seared scallops with cauliflower puree and ham hock fritters 10.95
Shredded ham, caper and parsley fritter with piccalilli salad 6.95
Red onion and carrot bahji with spiced mango chutney and coconut yoghurt 5.75
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|------------------------------|---|
| Hummus with naan 3.95 | Crispy baby squid with sweet chilli sauce 5.25 |
| Mixed Olives 3.95 | Crispy Brie with cranberry jam 4.95 |
- Sticky Chinese chicken wings** 4.95
Charcuterie board; chicken parfait, cured meats, pickles, olives, chutney and granary toast (great for sharing) 18.95
Box baked Camembert with mixed salad, chutney and warm bread (ideal for sharing) 13.95

MAINS

- Roast turkey** and traditional accompaniments 16.45/11.95
8oz Ribeye steak with Dijon and tarragon butter, portobello mushrooms, tomato and chips 21.95
Pan fried sea trout fillet with crispy squid, lemon crushed potato cake, pea and spinach purée 16.95
Deep fried cod in beer batter with chips, mushy peas and tartare sauce 13.75/9.95
Honey roasted ham (served cold) with eggs and chips 11.95/8.95
Steak burger topped with grilled bacon and Cheddar, served with coleslaw and chips 13.45
Crispy beef salad with sweet chilli sauce and roasted cashew nuts 13.95
Cauliflower, chickpea and spinach dahl with coriander rice and a tomato, onion and coriander salad 13.95
Robinson's Cumberland sausages with mash, buttered greens and onion gravy 11.95/8.95
Braised shoulder of lamb with new potato, tenderstem broccoli and gravy 17.95
Game suet pudding with mash potato, buttered veg, roasted carrot and braised red cabbage 14.95

LIGHT BITES AND SANDWICHES

- Shropshire blue, roasted butternut squash** and spinach quiche with potato and chive salad 8.95
Salmon and smoked haddock fishcake and poached egg with dill and caper sauce 9.95
Turkey, stuffing and cranberry on granary 6.95
Rump steak sandwich with caramelised red onion and fries 10.95
Ham, English mustard with tomato on white bread 6.45

SIDE ORDERS

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|--------------------------|--------------------------------------|---|
| Chunky chips 3.50 | Garlic bread 3.50 | Mixed salad with house dressing 3.95 |
| Fries 3.50 | Garlic bread with cheese 3.95 | Bread with butter 2.25 |

We are happy to provide allergen guidelines for all our menu items, for more detailed information please speak to a member of the team. We take additional measures when told about allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed.

PUDDINGS AND ICE CREAMS

Christmas pudding with brandy sauce 6.75

Sticky toffee pudding with toffee sauce and vanilla ice cream 6.25

Crème brûlée with shortbread biscuits 5.95

Triple chocolate brownie with chocolate sauce and vanilla ice cream 6.25

Cheshire Farm sorbet - choose from: apple, lemon or strawberry

Cheshire Farm ice cream - choose from: vanilla, strawberry, chocolate, raspberry ripple, orange and cointreau

3 Scoops 5.25 / 1 Scoop 1.75

A selection of cheeses; West Country Brie, Shropshire Blue, Hafod Cheddar, St Thoms Goat's Cheese, Stilton and Quicques Cheddar with biscuits, chutney and celery

Choose 6 cheese to share 11.95 or enjoy 3 on your own 6.95

or 'a nose' of cheese with 50ml glass of Taylors port 5.95

TEAS AND COFFEES

Cafetière coffee 2.85

Decaffeinated cafetière 2.85

Cappuccino 2.95

Latte 2.95

Tea, including a few varieties 2.50

Espresso (single) 2.85

Hot chocolate 2.85

Irish coffee 4.95

COFFEE AND A SMALL PUDDING

Sticky toffee pudding

Hot waffle with glazed bananas

Triple chocolate brownie with chocolate sauce



Christmas fayre menu Two courses £22.95, three courses £27.95

Starters

Five spiced duck leg with spring onion, cucumber, hoisin sauce and pancakes

Lightly curried butternut squash soup with coriander and lime crème fraîche

Whipped goat's cheese with pumpkin seed granola and gazpacho jelly

Smoked mackerel rillettes with cucumber and fennel salad and rye toast

Shredded ham, caper and parsley fritter with piccalilli salad

Mains

Slow roasted belly pork, fennel and chorizo croquette with butter bean and tomato cassoulet

Roast turkey and traditional accompaniments

Braised feather of beef bourguignon, Dijon mash and buttered kale

Stilton, caramelised red onion and potato pie with carrot purée and redcurrant jus

Smoked haddock, cod, king prawn, mussel and bacon chowder with sweetcorn dumplings

Puddings

Local cheese with grapes, chutney and biscuits

Dark chocolate, Cointreau and orange trifle

Christmas pudding with brandy sauce

Toasted waffle with glazed pineapple, passion fruit sauce and coconut ice cream

Pear and mincemeat Bakewell tart with mulled wine sorbet



The Woodbridge Inn

With Allergen Information

~ Saturday 29th December 2018 ~

If you are reading our allergen menu you will probably have an allergy or sensitivity to a particular ingredient. Can you please make this clear when ordering food so that we can ensure that the chefs are aware.

Where certain allergens are highlighted the allergen may relate to just one component of the dish, such as bread served with soup for instance, which may easily be substituted or removed. For more information please ask one of our crew.

WHILE YOU WAIT

Snowball Advocaat and lime juice topped with lemonade £6.50

Mulled wine Served with a cinnamon stick and a slice of orange £4.25

Sloe gin and bitter lemon served with ice and garnished with a slice of lemon £5.95

STARTERS, NIBBLES AND THINGS TO SHARE

Roast tomato soup with fresh bread £5.45

Contains: Gluten, Egg, Soya, Milk, Celery, Sulphur Dioxide

Chicken liver parfait with carrot and apricot chutney and granary toast £6.95

Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Seared scallops with cauliflower puree and ham hock fritters £10.95

Contains: Gluten, Molluscs, Egg, Soya, Milk, Mustard, Sulphur Dioxide

Shredded ham, caper and parsley fritter with piccalilli salad £6.95

Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Red onion and carrot bahji with spiced mango chutney and coconut yoghurt £5.75

Contains: Mustard

Hummus with naan £3.95

Contains: Gluten, Soya, Sesame, Sulphur Dioxide

Mixed Olives £3.95

Sticky Chinese chicken wings £4.95

Contains: Gluten, Soya, Sesame, Sulphur Dioxide

Crispy baby squid with sweet chilli sauce £5.25

Contains: Gluten, Molluscs, Sesame, Sulphur Dioxide

Crispy Brie with cranberry jam £4.95

Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Charcuterie board; chicken parfait, cured meats, pickles, olives, chutney and granary toast (great for sharing) £18.95

Contains: Gluten, Egg, Soya, Milk, Sesame, Sulphur Dioxide

Box baked Camembert with mixed salad, chutney and warm bread (ideal for sharing) £13.95

Contains: Gluten, Nuts, Soya, Milk, Mustard, Sulphur Dioxide

MAINS

Roast turkey and traditional accompaniments £16.45

Contains: Gluten, Egg, Soya, Milk, Celery, Sulphur Dioxide

8oz Ribeye steak with Dijon and tarragon butter, portobello mushrooms, tomato and chips £21.95

Contains: Milk, Mustard, Sulphur Dioxide

Pan fried sea trout fillet with crispy squid, lemon crushed potato cake, pea and spinach purée £16.95

Contains: Gluten, Molluscs, Fish, Milk, Celery

Deep fried cod in beer batter with chips, mushy peas and tartare sauce £13.75

Contains: Gluten, Egg, Fish, Milk, Mustard, Sulphur Dioxide

Honey roasted ham (served cold) with eggs and chips £11.95

Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Steak burger topped with grilled bacon and Cheddar, served with coleslaw and chips £13.45

Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Crispy beef salad with sweet chilli sauce and roasted cashew nuts £13.95

Contains: Nuts, Soya

Cauliflower, chickpea and spinach dahl with coriander rice and a tomato, onion and coriander salad £13.95

Contains: Gluten, Milk, Celery, Mustard

Robinson's Cumberland sausages with mash, buttered greens and onion gravy £11.95

Contains: Gluten, Soya, Milk, Celery, Sulphur Dioxide

Braised shoulder of lamb with new potato, tenderstem broccoli and gravy £17.95

Contains: Egg, Milk, Celery, Sulphur Dioxide

Game suet pudding with mash potato, buttered veg, roasted carrot and braised red cabbage £14.95

Contains: Milk, Celery, Sulphur Dioxide

LIGHT BITES AND SANDWICHES

Shropshire blue, roasted butternut squash and spinach quiche with potato and chive salad £8.95

Contains: Gluten, Egg, Milk, Celery

Salmon and smoked haddock fishcake and poached egg with dill and caper sauce £9.95

Contains: Gluten, Egg, Fish, Milk, Celery, Mustard, Sulphur Dioxide

Turkey, stuffing and cranberry on granary £6.95

Contains: Gluten, Egg, Soya, Milk, Mustard, Sulphur Dioxide

Rump steak sandwich with caramelised red onion and fries £10.95

Contains: Gluten, Egg, Mustard, Sulphur Dioxide

Ham, English mustard with tomato on white bread £6.45

Contains: Gluten, Soya, Milk, Mustard, Sulphur Dioxide

SIDE ORDERS

Chunky chips £3.50

Fries £3.50

Garlic bread £3.50

Contains: Gluten, Soya, Milk

Garlic bread with cheese £3.95

Contains: Gluten, Soya, Milk

Mixed salad with house dressing £3.95

Contains: Celery, Mustard, Sulphur Dioxide

Bread with butter £2.25

Contains: Gluten, Soya, Milk

PUDDINGS AND ICE CREAMS

Christmas pudding with brandy sauce £6.75

Contains: Egg, Nuts, Milk, Sulphur Dioxide

Sticky toffee pudding with toffee sauce and vanilla ice cream £6.25

Contains: Gluten, Egg, Milk

Crème brûlée with shortbread biscuits £5.95

Contains: Gluten, Egg, Milk

Triple chocolate brownie with chocolate sauce and vanilla ice cream £6.25

Contains: Egg, Soya, Milk

Cheshire Farm sorbet - choose from: apple, lemon or strawberry

Cheshire Farm ice cream - choose from: vanilla, strawberry, chocolate, raspberry ripple, orange and cointreau

3 Scoops 5.25 / 1 Scoop 1.75

A selection of cheeses; West Country Brie, Shropshire Blue, Hafod Cheddar, St Thoms Goat's Cheese, Stilton and Quicques

Cheddar with biscuits, chutney and celery

Choose 6 cheese to share 11.95 or enjoy 3 on your own 6.95

or 'a nose' of cheese with 50ml glass of Taylors port 5.95

TEAS AND COFFEES

||||| **Cafetière coffee** £2.85 |||||

Contains: Gluten, Nuts, Soya, Milk, Sulphur Dioxide

Decaffeinated cafetière £2.85

Contains: Gluten, Nuts, Soya, Milk, Sulphur Dioxide

Cappuccino £2.95

Contains: Gluten, Nuts, Soya, Milk, Sulphur Dioxide

Latte £2.95

Contains: Gluten, Nuts, Soya, Milk, Sulphur Dioxide

Tea, including a few varieties £2.50

Contains: Gluten, Nuts, Soya, Milk, Sulphur Dioxide

Espresso (single) £2.85

Contains: Gluten, Nuts, Soya, Milk, Sulphur Dioxide

Hot chocolate £2.85

Contains: Gluten, Nuts, Soya, Milk, Sulphur Dioxide

Irish coffee £4.95

Contains: Gluten, Nuts, Soya, Milk, Sulphur Dioxide

COFFEE AND A SMALL PUDDING

||||| **Sticky toffee pudding** |||||

Hot waffle with glazed bananas

Triple chocolate brownie with chocolate sauce



Christmas fayre menu Two courses £22.95, three courses £27.95

Starters

Five spiced duck leg with spring onion, cucumber, hoisin sauce and pancakes

Contains: Gluten, Soya, Sesame

Lightly curried butternut squash soup with coriander and lime crème fraîche

Contains: Gluten, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Whipped goat's cheese with pumpkin seed granola and gazpacho jelly

Contains: Gluten, Soya, Milk, Celery, Sulphur Dioxide

Smoked mackerel rillettes with cucumber and fennel salad and rye toast

Contains: Gluten, Fish, Soya, Milk, Mustard, Sulphur Dioxide

Shredded ham, caper and parsley fritter with piccalilli salad

Contains: Gluten, Egg, Soya, Milk, Celery, Mustard, Sulphur Dioxide

Mains

Slow roasted belly pork, fennel and chorizo croquette with butter bean and tomato cassoulet

Contains: Gluten, Egg, Milk, Celery, Sulphur Dioxide

Roast turkey and traditional accompaniments

Contains: Gluten, Egg, Soya, Milk, Celery, Sulphur Dioxide

Braised feather of beef bourguignon, Dijon mash and buttered kale

Contains: Milk, Celery, Mustard, Sulphur Dioxide

Stilton, caramelised red onion and potato pie with carrot purée and redcurrant jus

Contains: Egg, Milk, Celery, Sulphur Dioxide

Smoked haddock, cod, king prawn, mussel and bacon chowder with sweetcorn dumplings

Contains: Gluten, Crustaceans, Molluscs, Fish, Milk, Celery, Sulphur Dioxide

Puddings

Local cheese with grapes, chutney and biscuits

Contains: Gluten, Soya, Milk, Celery, Sesame, Sulphur Dioxide

Dark chocolate, Cointreau and orange trifle

Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Christmas pudding with brandy sauce

Contains: Egg, Nuts, Milk, Sulphur Dioxide

Toasted waffle with glazed pineapple, passion fruit sauce and coconut ice cream

Contains: Gluten, Egg, Soya, Milk, Sulphur Dioxide

Pear and mincemeat Bakewell tart with mulled wine sorbet

Contains: Gluten, Egg, Nuts, Milk, Sulphur Dioxide



Toasted Waffle with toffee sauce £6.95

Contains: Gluten, Egg, Soya, Milk

Warm chocolate brownie £6.95

Contains: Egg, Soya, Milk

Sticky toffee pudding £6.95

Contains: Egg, Soya, Milk

Creme Brulee £6.95

Contains: Gluten, Egg, Milk

A selection of local cheeses, biscuits and chutney to share: 6 cheese £11.95

Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Sulphur Dioxide

A selection of local farmhouse cheeses, biscuits and quince jelly and chutney: Enjoy on your own (choose 3 cheeses)

£6.95

Contains: Gluten, Egg, Nuts, Soya, Milk, Celery, Sesame, Sulphur Dioxide

Cheshire Farm ice creams choose three scoops from; strawberry and cream, Cointreau and orange, vanilla and chocolate
£5.25

Contains: Gluten, Nuts, Soya, Milk, Sulphur Dioxide

Cheshire Farm sorbet choose three scoops from; lemon, apple or strawberry
£5.25

Contains: Gluten, Egg, Milk

Single scoop £1.75

Contains: Gluten, Nuts, Soya, Milk, Sulphur Dioxide

Two scoop £3.50

Contains: Gluten, Nuts, Soya, Milk, Sulphur Dioxide