

*Terry, Melody &
all the Team
would like to wish
all our customers*

*A
Merry Christmas
and
Happy New Year*

*Bounce back to us in the
New Year and receive*

20% off
our A la Carte Menu

Valid from 1-31st January Monday – Thursday

Ts & Cs apply

BOOKING INFORMATION

Our Pre – Christmas Menu is available to diners only as a pre- booked option. Whether it is a small family get-together or a large Christmas party, contact Melody who will be happy to assist you in all your party planning.

Call 01243 371019 or 07891307104

PAYMENT ARRANGEMENTS

A booking will only be confirmed once a deposit of £5 pp has been received. Our Christmas Menu is designed for groups of diners to enjoy our facilities & atmosphere with the minimum of hassle. To help with this we do ask the party organiser ensures the full balance including the service charge for the whole party is paid as a lump sum at the end of the meal, as we are unable to organise separate bills at this time of year.

Please note there is a 10% service charge added to all booking throughout December, (if any party has an issue with this we would like to be made aware at the time of your booking).

Don't forget to book your Taxi
To request a quote or make a booking, call Wayne on 07815060280

CHRISTMAS CELEBRATIONS


*The
Woodmancote
Pub*

COME CELEBRATE WITH US...

With our quirky décor, amazing decorations and fabulous food you're sure to have a fantastic time!



Woodmancote Village, West Sussex, PO10 8RD

Telephone 01243 371019

Christmas Menu

3 courses £24 (Party Nights £30)

2 courses (available lunchtimes only) £18

TO START

Spiced Parsnip & Carrot Soup
crème fraîche, rustic bread

Creamy Garlic Mushrooms
warm sour dough bread

Goats Cheese & Red Onion Parcel
balsamic glaze, salad garnish

Duck & Orange pâté
toasted bread, homemade chutney

Prawn & Crayfish Cocktail
Marie Rose sauce

FOLLOWED BY

Traditional Roast Turkey
roast potatoes, apricot stuffing, glazed carrots & parsnips,
pan fried sprouts with lardons, pigs in blanket, cranberry
sauce & rich gravy

Herb Crusted Baked Salmon
baby new potatoes, asparagus & green beans with
a lemon butter sauce

Double Crust Beef & Stilton Pie
hand cut chips, heritage carrots, green beans, topped with
our own Woodies ale gravy

Slow Cooked Lamb Shank
creamy mashed potato, heritage carrots, green beans &
minted gravy

Vegetable Linguini
roasted peppers, courgettes & onion in a rich tomato &
herb sauce, with garlic bread

AND TO FINISH

Christmas Pudding, brandy sauce
Chocolate Orange Mousse, brandy snap curl
Rocky Road Cheesecake, tutti fruity coulis
Apple & Plum Crumble with warm custard
Assorted Cheese & Biscuits,
fruits & homemade pickle

Special events for Christmas 2018

Monday 26th November

we kick off our Christmas celebrations with a fantastic
George Michael Tribute £30

Sunday 2nd December

Santa is arriving with the lights being switched on at 6pm,
this is a spectacular evening that all children &
grown-ups will love

Tuesday 4th

Terry's Christmas Quiz
with Turkey supper £10
Prizes 1st place £200
2nd place £100 3rd place £50

Party Nights £30

Saturday 1st

Friday 7th Saturday 8th
Friday 14th Saturday 15th
Friday 21st Saturday 22nd

3 course dinner with entertainment
& a glass of Prosecco on arrival

Christmas Eve

serving a specials menu between 12-7pm

Christmas Day

restaurant bookings only
bar 11-2pm

Boxing Day

lunch served between 12-4pm
bar closes at 6pm

New Year's Eve

restaurant 12-6pm
bar closes at 8pm

New Year's Day

we will be offering a specials menu
from midday until 4pm,
bar closes at 6pm

Christmas Day

£80 per person (service charge included)

TO START

Glass of Veuve Clicquot on arrival

1st COURSE

Celeriac & Truffle Soup
cheese straws

Trio from the Sea
smoked salmon parcel, potted crab, king prawns

Duck Terrine
toasted ciabatta, orange chutney

2nd COURSE

Lemon Sorbet

3rd COURSE

Traditional Roast Turkey & Honey Roasted Gammon
roast potatoes, apricot stuffing, glazed carrots & parsnips,
pan fried sprouts with lardons, pigs in blanket, rich gravy &
cranberry sauce

Wild Mushroom & Brie Filo Parcel
creamy white wine & truffle sauce topped with parmesan
shavings, dauphinoise potato, asparagus & green beans

Pan Roasted Halibut
lobster croquette, roasted cherry vine tomatoes, asparagus
green beans, crayfish & mussel sauce

Fillet of Beef Wellington
chateau potatoes, heritage carrots, broccoli,
horseradish cream & red wine gravy

4th COURSE

Christmas Pudding, brandy sauce

Cheese Platter
Hampshire Rose mature, Cornish brie, Dorset blue Vinney,
crackers, fruits & chutney

Chocolate After Eight Delight
clotted cream & raspberries

AND TO FINISH

Coffee & Chocolates