

THE  
*Woods*  
HOTEL & SPA  
*"the loveliest spot that man hath ever known"*



## Signature Restaurant Dinner Menu

### Starters

#### **Roast Cauliflower Soup (v)**

Raz al Hanout Spiced Cauliflower beignets  
*Chenin Blanc, Nederburg The Manor, South Africa (175ml £5.00)*

#### **Seared Scallops & Squid (3.95 Supplement)**

Granny Smiths, Fennel & Squid Elements  
*Chablis, Bouchard Aine & Fies (175ml £8.50)*

#### **Smoked Organic Ham Hock Pressing**

Piccalilli style accompaniments, Peas, Toasted Brioche  
*Merlot Rose, Los Romeros Chile (175ml £5.00)*

#### **Blackdub Blue Cheese Mousse (v)**

Pickled Apple Puree, Candied Walnut, Celery  
*Rare Vineyards Marsanne-Viognier, Pays D`Oc (175ml £5.25)*

#### **Forshaws Natural yoghurt & Elderflower Panna Cotta (v)**

Caramelised Orange, Honeydew, Lemon Balm  
*Riesling, Fritz Hasselbach, Germany (175ml £7.00)*

## Main Courses

### **Cuts of British Lamb (£4.95 supplement)**

Slow Cooked Shoulder, Saddle & Sweetbreads,  
Jerusalem Artichoke, Heritage Potatoes, Lilliput Capers  
*Rioja Crianza, Torres Altos Ibericos, Spain (175ml £6.75)*

### **Roast Corn fed Lancashire Poussin Crown & Confit**

Mini Fondant Potatoes, Wild Garlic Puree, Spring Cabbage,  
Cultivated Hen of the Woods Mushrooms, Madeira Cream sauce  
*Pinot Noir, Rare Vineyards, France (175ml £5.25)*

### **Char-Grilled Halloumi (v)**

Caponata, Crispy Kale, Basil, Baby Corgettes, Toasted Pine kernels  
*Merlot Rose, Los Romeros, Chile (175ml £5.00)*

### **Herb crusted Loch Duart Salmon Fillet**

Saffron Potatoes, Bok Choi, Butterscotch mushrooms, White Balsamic Dressing  
*Vina Pornal Viur-Malvasia Rioja Blanco (175ml £6.00)*

### **Anna`s Slow Braised Organic Pork Belly**

Wilted Greens, Varieties of Young Vegetables, Black Pudding croquette, Pear Cider Jus  
*Cotes du Rhone Villages Seguret, Les Laurons (175ml £6.50)*

### **Roast Breast of Duck**

Pureed Sweet Potato, Pastilla, Spring Cabbage, Redcurrants  
*Rare Vineyards Pinot Noir, Vin De France (175ml £5.25)*

**Please advise your waiter if you have any food allergies or if you have  
Specific dietary requirements.**

Guests on a dinner inclusive tariff may choose any dishes from this menu  
Some dishes may incur a supplement

**Service Charge is at Your Own Kind Discretion  
Four Course Dinner £40 per person**