

CHRISTMAS BOOKING

Party organiser

Address

Postcode

Tel (day)

Tel (eve)

Email

Number in party

Date & time required

Total cost £

A non refundable deposit of £10 per person is required at time of booking. Your full balance is payable by November 30th.

Any special requirements

Signature

Terms & Conditions

1. The deposit is not refundable. 2. Bookings are valid for dining from this menu only. 3. Prices include VAT. 4. The Woodman reserves the right to refuse sale of alcohol. 5. All alcoholic drinks, pre-ordered or otherwise are for the consumption of over 18s only. 6. The Woodman Challenge 25 policy - anyone who appears to be 25 years old or younger will be asked to provide identification when purchasing or consuming alcohol on the premises. Anyone unable to provide identification will not be served.

WITH APPRECIATION

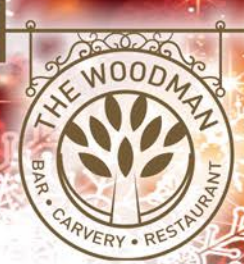
WE THANK YOU

FOR YOUR CUSTOM

FROM ALL
THE MANAGEMENT
& STAFF HERE AT
THE WOODMAN INN

EMAIL: INFO@THEWOODMANINN.COM

WWW.THEWOODMANINN.COM



21 WARRENGATE ROAD, NORTH MYMMS, HATFIELD,
HERTFORDSHIRE AL9 7TT • 01707 650 502

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CHRISTMAS DAY

www.lovecostmenus.co.uk

MENU

Doors open from 12.30pm. Dinner served at 2pm

STARTERS

Cream of Vegetable Soup (v)

Served with brown roll and butter

Smoked Salmon with Prawns

Smoked salmon and Atlantic prawns served on a bed of leafy salad in a honey and ginger dressing

Festive Baked Camembert

Topped with cranberry sauce, walnuts and herbs with crusty bread

Chicken Terrine

With leeks, apricots and a side salad

Vegan Rainbow Spring Rolls

Carrots, courgettes, spring onions, mango, peanuts and chillies

MAINS

Hand Carved Traditional Turkey & Honey Glazed Gammon

Served with roast potatoes, pigs in blankets, stuffing, honey roast parsnips, carrots, Brussels sprouts and gravy

Prime Rib Roast Beef

21 day matured four rib roast beef served with roast potatoes, Yorkshire pudding, honey roast parsnips, carrots, Brussels sprouts and gravy

Succulent Lamb Shank

Served with chefs special mint sauce, roast potatoes, honey roast parsnips, carrots, Brussels sprouts and gravy

Christmas Vegetable Wellington

Mushrooms, chestnuts, herbs and prunes in a homemade puff pastry

Vegan Christmas Wreath

Spinach, nuts, pine and tofu topped with festive cranberries and dill.

DESSERTS

Christmas Chocolate Trifle

Chocolate brownie, strawberries, blueberries with whipped cream and chocolate pudding

Apple and Berry Crumble (v)

A classic apple & blackberry crumble on a mulled fruit compote

Festive Woodman Mess (v)

Whipped cream, folded with crushed meringue and blueberries, strawberries, raspberries and fresh cream or ice cream.

Classic Spiced Christmas Pudding (v)

Served with a rich brandy sauce

Fruit Salad (v)

CHEESE BOARD & BISCUITS

TEA OR COFFEE, MINCED PIES & AFTER DINNER MINTS

FOOD ALLERGIES & INTOLERANCES:
Before ordering please speak to our staff about your requirements.

CHILDREN'S CHRISTMAS DAY MENU

STARTERS

Cream of Vegetable Soup (v)

Served with brown roll and butter

Platter of Seasonal Fruit

Garlic Bread

Plain or with cheese

MAINS

Hand Carved Traditional Turkey & Honey Glazed Gammon

Served with roast potatoes, pigs in blankets, stuffing, honey roast parsnips, carrots, Brussels sprouts and gravy

Chicken Bites

With chips or mash

Pasta

Served in a delicious tomato sauce

Fish Goujons

With chips or mash

DESSERTS

Warm Chocolate Brownie

With ice cream

Fruit Salad

Jelly & Ice Cream

ADULTS
£99.95
BOOK NOW!

Numbers will be limited for our sparkling Christmas day extravaganza dinner - early booking is advisable

CHILDREN
£45.95
UP TO 12 YRS

A non refundable deposit of £10 per person is required at time of booking for our Sparkling Christmas Day Extravaganza. Your full balance is payable by November 30th.

BOOKING FORM

Please complete the details below and hand this to a member of staff of the pub where you would like your Christmas Day meal served. Please enter in the boxes below, the number of people requesting each meal option:

STARTERS

- Cream of Vegetable Soup (v)
 Smoked Salmon with Prawns
 Festive Baked Camembert
 Chicken Terrine
 Vegan Rainbow Spring Rolls

MAINS

- Hand Carved Traditional Turkey & Honey Glazed Gammon
 Prime Rib Roast Beef
 Succulent Lamb Shank
 Christmas Vegetable Wellington
 Vegan Christmas Wreath

DESSERTS

- Christmas Chocolate Trifle
 Apple and Berry Crumble (v)
 Festive Woodman Mess (v)
 Classic Spiced Christmas Pudding (v)
 Fruit Salad (v)

ADDITIONAL

- Cheese Board & Biscuits
 Tea or Coffee, Minced Pies & After Dinner Mints

STARTERS

- Cream of Vegetable Soup (v)
 Platter of Seasonal Fruit
 Garlic Bread

MAINS

- Hand Carved Traditional Turkey & Honey Glazed Gammon
 Chicken Bites
 Pasta
 Fish Goujons

DESSERTS

- Warm Chocolate Brownie
 Fruit Salad
 Jelly & Ice Cream



ADULT

CHILDREN'S