



Winners of Customer Care South Holland Business Awards



CHRISTMAS
& NEW YEAR
2019



Awarded Year On Year, Since 2013!



Christmas Lunch Menu

1st December till 22nd December. Sit down at 12.30pm.

Starters

Tomato & Basil Soup with Warm Bread Roll
Trio of Pate with Toasted Brioche
Garlic Prawns with Sweet Chilli Dip
Duo of Melon with Fruit Sorbet (V/GF)



Main Courses

Roast Norfolk Crown of Turkey Served with Traditional Trimmings
Roast Pork with Apricot & Mulled Wine Stuffing
Rump Steak (Medium Only), Served with Tomato, Mushroom, Chips & Onion Rings
Cherry Glazed Duck Breast, Served with Creamy Mash & Port Infused Sauce
Kiln Roasted Salmon & Dill Tart, Served with Side Salad & Salad Potatoes (V/GF)

All Served With Seasonal Vegetables & Traditional Festive Trimmings




Desserts

Traditional Christmas Pudding with Brandy Sauce
Warm Apple Pie with Cinnamon Ice Cream
Chocolate Torte with Ice Cream
Woodland Berry Eton Mess
Fresh Fruit Salad with Cream or Ice Cream
Tea & Coffee with Mince Pies

2 Course £20.95 3 Course £22.95

**Happy to cater for any dietary requirement.
Please also inform us of any allergies.**



Christmas Party Menu

**With Music Thursday, Friday and Saturday
or Without Music Monday to Wednesday**

1st December till 22nd December. Sit down at 7.30pm

Starters

Tomato & Basil Soup with Warm Bread Roll (V)
Duck and Candied Orange Pate served with Toasted Brioche
Black Pudding in a Puff Pastry Bed with Raspberry Dressing
Trio of Prawns served on a bed of Salad with Sweet Chilli Dip
Duo of Melon with Fresh Fruit and Fruit Sorbet (V/GF)



Main Courses

Individual Turkey Cushion filled with Pomegranate and Orange Seasoning
8oz Sirloin Steak, Vine Tomatoes, Field Mushrooms, Chips & Onion Rings
Roasted Lamb Chump served with Thyme & Mulled Wine Sauce
Grilled Seabass Fillet with Caper Sauce Cream Dressing
Stuffed Mushroom, filled with Mediterranean Veg & Couscous (V)
Portobello Mushroom, Sweet Potato & Stout Open Tart (V/GF)

All Served With Seasonal Vegetables & Traditional Festive Trimmings



Desserts

Traditional Christmas Pudding with Brandy Sauce
Costa Rican Coffee Cake with Vanilla Ice Cream & a Shot of Espresso
Sticky Toffee Pudding with Butterscotch Syrup & Custard
Cheese Board with Selections of 4 Cheeses and Biscuits
Fresh Fruit Salad with Cream or Ice Cream

Tea & Coffee with Mince Pies

£34.00 per person WITH MUSIC on Thursday, Friday and Saturday

To Include DJ and Dancing till Midnight

Or £31.00 per person WITHOUT MUSIC Monday to Wednesday

Please Call 01775 769933 to book your table.

£10.00 Deposit per person is required to secure the booking

Full payment required one week before the party.



WOODLANDS HOTEL



**RECOGNISING 5 CONSECUTIVE YEARS OF CONSISTENTLY-HIGH
RATINGS FROM TRAVELLERS**

*Thank you to all our customers for your
Kind Comments and Good Reviews.*

*We would not have achieved the above,
Trip Advisors Certificate of Excellence Year on Year,
Since 2013 without your Good Will and Support.*

*Thank You All, Once Again.
from The Woodlands Team*

The Perfect Venue for All Occasions

Weddings • Birthdays • Wedding Anniversaries • Wakes

Merry Christmas

&

A Prosperous New Year

Thank you for your continued custom

We look forward to welcoming you again

from

The Management & Staff of the Woodlands Hotel

Winners of Customer Care South Holland Business Awards



**Trip Advisor Certificate of Excellence
Awarded Year on Year, Since 2013!**



Christmas Day Menu

(Two Sitzings 12noon and 4pm)

Arrival

Glass of Bucks Fizz
Or Sparkling Wine
Or Exotic Fruit Juice



To Refresh

Mango Sorbet



To Begin

Winter Vegetable Soup served
with a Warm Bread Roll & Butter

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Traditional Prawn Cocktail

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Sundried Tomato & Warm Chilli Pate
with Toasted Brioche

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Duck and Candied Orange Pate served  
with Toasted Walnut Bread

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Pan Fried Scallops on Black Pudding
Rounds & Lemon Dressing

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Trio of Melon Wrapped  
in Parma Ham

## The Main Event

Roast Norfolk Turkey Served  
with Traditional Trimmings

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Roast Topside of Beef Served
with Yorkshire Pudding

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Roasted Leg of Lamb with Mint Sauce

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Pan Seared Red Snapper Fillet
with White Wine Sauce

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Portobello Mushroom, Sweet Potato &  
Stout Open Tart (V/GF)

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Vegetable Wellington
with Cheese Sauce and Salad (V)

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All Served With Seasonal  
Vegetables & Traditional Festive Trimmings

# The Final

Traditional Christmas Pudding with Brandy Sauce  
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Baileys Cheesecake with Irish Pouring Cream
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Mixed Fruit Pavlova with Fresh Cream  
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Trio of Chocolate – Torte, Mousse and Ice Cream
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Cheese Board with Selection of 4 Cheeses and Biscuits  
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Mince Pies with Brandy Butter
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Tea & Coffee with Mince Pie



Gluten-Free dishes are available

**£73.00 per person**  
**£42.00 per child under 14**

Please Call 01775 769933 to book your table.  
20.00 Deposit per person is required to secure the booking  
Full payment required one week before Christmas day



# *December Sunday Carvery*

December Sunday Carvery  
1st, 8th, 15th & 22nd December 2019  
Sittings from 12noon till 3.30pm

## **Starters**

Tomato & Basil Soup with Warm Bread Roll  
Trio of Pate with Toasted Brioche  
Tempura Prawns on a bed of Salad Leaves with Sweet Chilli Dip  
Garlic Mushrooms (V)  
Trio of Melon with Fresh Fruit and Fruit Sorbet (V/GF)



## **From the Carvery**

Roast Crown of Norfolk Turkey  
Roast Topside of Beef  
Roast Loin of Pork



## **From The Kitchen**

Smoked Haddock Fillet with Parsley Sauce  
Roasted Beetroot, Butternut Squash and Pumpkin Seed Tart



## **Desserts**

Traditional Christmas Pudding with Brandy Sauce  
Spiced Fruit Crumble with Honey and Ginger Ice cream  
Vanilla Cheesecake with Cream or Ice Cream  
Vanilla Crème Brûlée  
Fresh Fruit Salad with Cream or Ice Cream

**2 course £16.95 per person**

**3 course £18.95 per person**

**3 course £13.95 for Children under 14**

**With Live Music from Just The 2 of Us**



# Boxing Day Menu

(Two Sittings 12noon and 3.30pm)

## Starters

Tomato & Basil Soup with Warm Bread Roll and Butter  
Candied Orange & Duck Liver Pate with Toasted Brioche  
Smoked Haddock & Leek Fishcakes with Tartare Sauce  
Ham Hock & Pea Terrine with Special Toast  
Prawn, Crayfish & Salmon Parfait

## From the Carvery

Roasted Topside of Beef with Yorkshire Pudding & Horseradish Sauce  
Roasted Loin of Pork with Apple Sauce  
Roasted Norfolk Crown of Turkey  
Honey Roasted Horseshoe of Gammon

## From The Kitchen

Salmon Fillet with White Wine & Dill Sauce  
Whole Red Pepper, Stuffed with Couscous & Roasted Vegetables (V)  
Portobello Mushroom, Sweet Potato & Stout Open Tart (V/GF)

## Desserts

Traditional Christmas Pudding, Brandy Sauce  
Woodland Berry Cheesecake with Vanilla Ice Cream  
Coffee Chocolate Slice with Whipped Cream Top  
Trio of Lemon - Cake, Mousse, Sorbet  
Sticky Toffee Pudding & Custard

£17.95 per person 2 course

£19.95 per person 3 course

3 Course £12.95 per Child under 14

With Live Music from Just The 2 of Us



# *New Year's Eve Menu*

Live Music with Just Two of Us for First 2 Hours

Followed DJ with Michael Hops till late

Sit Down at 7.30pm

## **To Begin**

Winters Vegetable Soup  
with Warm Bread Roll

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Sundried Tomato & Warm Chilli Pate
& Brioche Toast

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Deep Fried Camembert Rounds  
with Redcurrant Jelly

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Trio of Prawns on a bed of Salad Leaves

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Trio of Melon with Fresh Fruit  
& Fresh Sorbet



## **To Refresh**

Manderin Sorbet  
Or  
Blueberry Sorbet

## **The Main Event**

Hunters Chicken, Smoked Applewood  
Cheese & Texan BBQ

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Rump Steak (Cooked Medium),
Vine Tomatoes, Field Mushroom,
Chips & Onion Rigs

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Roast Gammon Joint  
with Traditional Trimmings

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Seafood Risotto, Topped
with Lobster Tail

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Stuffed Mushroom,  
Stilton Cheese & Country Vegetables (V)

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Portobello Mushroom, Sweet Potato
& Stout Open Tart (V/GF)

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All Served With Seasonal  
Vegetables & Traditional Festive Trimmings

# The Finale

Sticky Christmas Pudding with Brandy Sauce

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Baileys Cheesecake with Vanilla Ice Cream

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White Chocolate & Raspberry Creme Brulee

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Chocolate Profiteroles

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Cheese Board with Selection of 4 Cheeses and Biscuits

**£45.00 per Person**

**£30.00 per Child under 12**

**Round Table of 8 to be shared with other guests**



Discounted Accommodation available

A £30.00 Deposit per person is required.

Full payment to be made by 15/12/2019

Please call 01775 769933 to book your table.

## TERMS AND CONDITIONS

All bookings are subject to availability.

A non-refundable deposit per person which cannot be transferred for drinks or accommodation is required within 14 days of booking.

Full payment for all booking should be received 7 days prior to booking. Any bookings made after this date are required to pay in full.

Deposits and final payments are non-refundable. Organisers are requested to advise all guests of this policy.

All menu choices should be provided at time of full payment, 7 days prior to booking.

The hotel reserve the right to cancel, alter or amend any menus or function at its own discretion, if this occurs alternative dates will be offered or monies paid will be returned.

Whilst we try our hardest to ensure seating as guests request. No guarantee can be made regarding seating which is dependent upon the final numbers.

*PLEASE NOTE THAT SOME DISHES MAY CONTAIN TRACES OF NUTS.*

*PLEASE ALSO NOTE FISH MAY CONTAIN BONES.*

*IF YOU HAVE ANY QUERIES ABOUT ALLERGENS PLEASE LET OUR TEAM KNOW*

## WHY NOT MAKE A NIGHT OF IT AND STAY OVERNIGHT AT SPECIAL RATES?

**STANDARD SINGLE B&B £65.00**  
**STANDARD DOUBLE B&B £80.00**  
**EXECUTIVE DOUBLE B&B £90.00**



80 PINCHBECK RD . SPALDING . LINCOLNSHIRE . PE11 1QF

## FOR BOOKINGS CONTACT

Telephone: 01775 769 933 Fax: 01775 722 069

Email: [reservations@woodlandshotelspalding.com](mailto:reservations@woodlandshotelspalding.com)

[www.woodlandshotelspalding.com](http://www.woodlandshotelspalding.com)

