

Woods Jazz Menu 2009

Starters

Cream of Mushroom and Tarragon Soup with Fresh Bread	£ 4.75
Crab, Fennel and Red Onion Salad with Lemon Vinaigrette	£ 6.50
Smoked Mackerel with Roasted Beetroot and Horseradish Crème Fraiche	£ 5.75
Goats Cheese, Parma Ham and Sunblushed Tomato Salad with Chilli Dressing	£ 6.25
Rocket, Tomato and Free-range Egg Salad with Garlic and Olive Crouton	£ 5.55

Main Dishes

Local Sausages with Mustard Mash and Bramley Apple Gravy	£ 9.50
Garlic and Lemon Chicken Quarter with Mixed Leaves, New Potatoes and Chilli & Mint Dressing	£11.25
Beef and Guinness Casserole with Mash	£12.25
Hot Smoked Salmon Fillet with Pickled Cucumber, Horseradish Crème Fraiche and New Potatoes	£14.25
Fish Pie with Spinach and a Cheese Rosti Top	£11.90
Spicy Vegetable Stew with Coconut Milk and Cucumber and Tomato Raita	£ 9.75
Spinach and Mushroom filled Pancakes topped with Cheddar Cheese	£10.25

Side Dishes

Bowl of Olives	£ 2.50
Roasted Vegetables	£ 2.05
Dressed Mixed Leaves	£ 2.25
Basket of Bread from Rusbridge Bakery in Southborough with Olive Oil	£ 3.50

Desserts

Sticky Toffee Pudding with Butterscotch Sauce and Vanilla Ice Cream	£ 4.95
Summer Fruit and Elderflower Salad with Cream	£ 4.95
Dark Chocolate Mousse with Orange Shortbread	£ 4.95
Lemon Posset with Raspberry Sorbet	£ 4.75
Vanilla, Chocolate, Strawberry or Honeycomb Ice Cream	£ 4.75
Lemon, Raspberry or Elderflower Sorbet	£ 4.50

(Ice Creams and sorbets from Taywell Farm in Goudhurst)

***All our dishes are freshly prepared on the premises
Service is not included***

We cannot guarantee that our dishes do not come into contact with nuts during preparation – please inform us if you have an allergy