

Festive Dinner Menu

Available throughout December
£42.50 per person (based on 12 or more guests)

Butternut Squash and Apple Soup
with apple crisps

Terrine of Duck with Foie Gras Centre
plum marmalade and winter leaves

Salmon Gradvalax with Crème Fraîche
and a warm potato and horseradish galette

Turkey Escalope

filled with sage and apricot stuffing wrapped in bacon with cider jus
roast potatoes, Brussels sprouts, honey roasted parsnips and carrots

Loin of Woburn Venison with a Port and Wild Mushrooms Sauce
accompanied with braised red cabbage, dauphinoise potatoes and courgette

Potato Gnocchi with Provençal Vegetables
Pecorino dressing and sakura leaves

Baked Fillet of Brill on a Black Olive Mash
salsa verde and vine cherry tomatoes

Selection of Cheese

with grapes, celery and walnut bread

Traditional Christmas Pudding
served with brandy sauce

Dark Chocolate Torte
with raspberry frozen yoghurt

Passion Fruit Parfait
served with mango pink peppercorn salsa

Coffee and Crispy Mince Parcel

New Year's Day Menu

Available from 10am until 3pm

All Day Breakfast

Toasted muffin, two fried eggs,
bacon, sausage, tomato and mushrooms
£6.95

Smoked Salmon and Scrambled Eggs
£7.95

Minute Steak and Homemade Chips
£7.95

Sandwiches

**Prawn with Lemon Mayonnaise or
Beef with Horseradish or Smoked Salmon**
Round £4.25 Round and a Half £4.70

**Ham with Wholegrain Mustard or
Chicken Salad with Mayonnaise or Cheese and Pickle (V)**
Round £3.25 Round and a Half £3.70

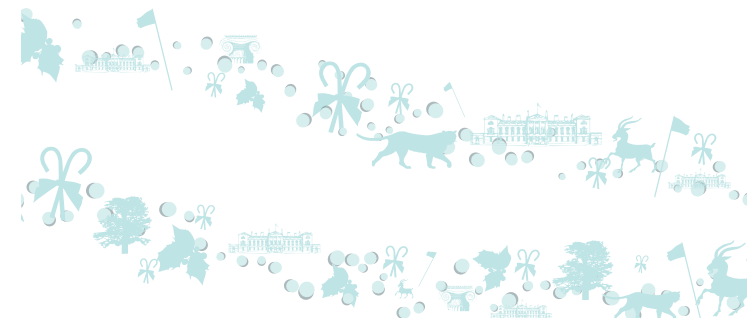
Lettuce, Tomato and Cucumber with Mayonnaise (V)
Round £3.05 Round and a Half £3.50

Pot of Tea for One	£1.90
Herb or Fruit Teas	£1.90
Filter Coffee	£2.00
Espresso	£2.00
Double Espresso with Hot Milk	£2.25
Cappuccino	£2.25
Café Latte	£2.25

Festive Dining at The Inn at Woburn Christmas 2009

The Inn at Woburn
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AA Rated  ★★ ★
www.woburn.co.uk



Festive Lunch

Available in Olivier's Restaurant or a private dining room
throughout December from £19.50 per person

Bubble and Squeak Soup
with red onion marmalade on crostini

Chicken Liver Parfait flavoured with Cranberries
served with toasted brioche

Salad of Poached and Smoked Salmon
and a tartare dressing

Turkey Parcel
filled with stuffing wrapped in bacon,
roast potatoes, Brussels sprouts and glazed carrots

Mushroom Risotto
accompanied with baked beetroot

Pan Fried Gurnard with Sun Blushed Tomato
paprika oil and buttered French beans

Baked Stilton on Walnut Bread
and winter leaves

Traditional Christmas Pudding
served with brandy sauce

Rich Dark Chocolate Marquise
infused with rum and mint

Coffee and Mince Pie

Christmas Day Lunch

Champagne Reception at 12 noon, lunch is then served at 12.30pm
£96.00 per person

Wild Mushroom Consommé
flavoured with Madeira

Cannelloni of Crab and Grilled Scallops
with lobster vinaigrette

'Assiette Gourmande'
confit guinea fowl, ballottine of foie gras, served with a fig tatin

Twice Baked Cauliflower Soufflé
lamb lettuce and a Pecorino dressing

Champagne Sorbet Royal
topped with crème de cassis

Traditional Roasted Turkey
accompanied by festive trimmings, roast potatoes, Brussels sprouts,
honey roasted parsnips and glazed carrots

Loin of Woburn Venison with a Port and Wild Mushroom Sauce
accompanied with braised red cabbage, dauphinoise potatoes and courgette

Open Ravioli of Asparagus and Jerusalem Artichokes
with baby spinach and a truffle dressing

Baked Fillet of Brill filled with a Prawn Soufflé
chervil beurre blanc and baby vegetables

Christmas Pudding
served with brandy sauce and rum butter

Dark Chocolate Torte with Passion Fruit Foam
and a raspberry brandy snap

Filo Parcels of Soft Goat Cheese
with quince and winter leaves

Coffee and Crispy Mince Parcel

Boxing Day Lunch

Champagne Reception at 12 noon, lunch is then served at 12.30pm
£39.95 per person

Butternut Squash and Apple Soup
with apple crisps

Terrine of Duck with Marinated Figs
and mulled wine syrup

Salmon Gradvalax with Crème Fraîche
and a warm potato and horseradish galette

Roast Sirloin of Beef
with a red wine jus, fondant potatoes, green beans and chantenay carrots

Potato Gnocchi with Provençale Vegetables
Pecorino dressing and sakura leaves

Grilled Fillet of Salmon with a Dill Veloute
served with asparagus, spinach and fennel couscous

Selection of Cheese
with grapes, celery and walnut bread

Dark Chocolate Torte
with raspberry frozen yoghurt

Passion Fruit Parfait
served with mango and pink peppercorn salsa

Coffee and Chocolate Truffle

