

The Woodman & Olive

Fathers Day Set Menu



Starters

Traditional Mixed Olives V VE GF

A delightful medley of flavours

Houmous V VE GF

Chickpeas puréed to a texture with olive oil, lemon, garlic and tahini

Tzatziki V GF

Greek yoghurt, mint, cucumber with garlic and dill

Taramasalata

A traditional starter made from fish roe, olive oil, lemon juice

Grilled Halloumi V GF

Grilled Cypriot cheese with virgin olive oil

Classic King Prawn Cocktail

Traditional prawn cocktail, with iceberg lettuce, Marie Rose sauce & buttered bread

Courgette & Feta Keftedes Starter V

Courgette & feta balls in panko breadcrumbs



Mains

Prime Argentinian Sirloin Beef

Served with a Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

Roast Turkey

Served with a Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

Roast Gammon

Served with a Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

The Woodman Roast Trio

Roast Beef, Gammon, Turkey served with a Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

Roasted Cauliflower V

Served with a Yorkshire pudding, roast potatoes, seasonal vegetables and gravy

Falafel & Halloumi Deconstructed Gyro with Humous V

Served with a salad garnish of tomatoes, cucumbers, onions and toasted flat bread - Vegan option Extra Falafel

On The Coal

Chicken Souvla GF ★

Chicken thighs slow cooked over charcoal served with salad and the choice of chips or rice

Pork Souvla GF ★

Tender large cubes of pork belly cooked over charcoal served with salad and the choice of chips or rice

Mixed Souvla GF ★

A mix of Lamb, Chicken & Pork cooked over charcoal served with salad and the choice of chips or rice

Lamb Souvla GF ★

Succulent Lamb slow cooked over charcoal served with salad and the choice of chips or rice

Kleftico

Tender slow roasted lamb served with Cyprus potatoes

Beef Burger & Chips

Beef patty, in a brioche bun with cheese, lettuce, tomato, onions, chipotle mayo and a side of fries

Pork Brizola Tomahawk

700g Tomahawk, marinated in the chef's special recipe with salad and the choice of chips or rice (slightly longer cooking time)

Price per head

2 Courses
£37.50

3 Courses
£45.00

Desserts

Chocolate Brownie

Served with vanilla ice cream

Cheesecake of the day

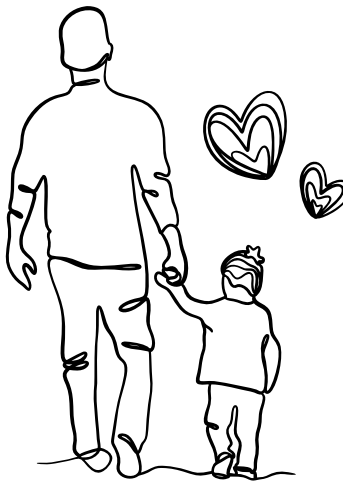
Served with vanilla ice cream

School Cake

Served with vanilla ice cream or custard

Ice Cream (2 scoops)

Chocolate. Vanilla. Strawberry. Mint, Bubblegum & Smarties



Fancy a little extra? (additional cost applies)

Three Cheese Cauliflower - 6 V

Fries - £4 V VE

Chef's Special Savory Cabbage - 7

Pigs in Blankets - £6

Sage & Onion Stuffing - 4

Village Salad - 7 V

Pilafi Rice - 4