



THE WOODHILL MENU

Your menu here at Woodhill is chosen by you to reflect you. We aim to tantalise your tastebuds and wow your guests with a delicious range of dishes created by our experienced chefs.

We are more than happy to cater to any dietary needs you or your guests may have, so speak to our wedding team today.



THE NIGHT BEFORE

ONE-POT MEALS

Lasagne with Garlic Bread and Salad

Large pre cooked dishes ready to heat, salad prepared without dressing to remain crisp

Chilli Con Carne with Rice, Tortilla Chips and Salsa Dips

Large pots on the stove to heat and serve

Chicken Curry with Jasmine Rice and Naan

Large pots on the stove to heat and serve

Lamb Hotpot with Roasted Potatoes and Vegetables

Large pots on the stove to heat and serve

Pasta Carbonara with Salad and Garlic Bread

Large pre cooked dishes ready to heat, salad prepared without dressing to remain crisp

DIETARY ACCOMMODATIONS AVAILABLE



THE NIGHT BEFORE

GRAZING BOARDS

The Mediterranean Edit

Includes a selection of hummus, tzatziki and skordalia with flatbreads, feta cheese parcels, stuffed tomatoes and peppers with rice and herbs, mini chicken kebabs, fattoush, greek salad, rosemary and sea salt new potatoes, olives, seasonal fruit

The Italian Job

Includes a selection of crostinis, panzella salad, salami and proscuitto ham, homemade artisan breads, dipping oils, chicken and sundried tomato pesto pasta, ricotta dip with golden raisins and crudites, beetroot dip, grapes, olives and radishes

The Heist

Includes a selection of tacos, homemade salsa, guacamole and sour cream and chive dips with corn chips, tortilla espanola, patatas bravas, artisan breads with dipping oils, fiesta ensalada, minted watermelon, mixed leaves, carrot curls, pink pickled onions and tomatoes with a poppy seed dressing

The Woodhill Mix

Includes a selection of hummus, tzatziki and skordalia with flatbreads, feta cheese parcels, rustic breads, mini blue cheese tarts, mini meringues with cream, fresh fruit scones with jam and cream, a selection of italian meats

DIETARY ACCOMMODATIONS AVAILABLE



THE NIGHT BEFORE

THE WOODHILL BBQ PACK

Chorizo and Pork Sausages

A Choice of Homemade Burgers

Cajun Spiced Chicken Kebabs

Lamb Kebabs with Coriander and Cumin

Panzanella Salad - Cucumber, Tomato, Olive, Mozzarella,
Red Onion, Pitta Bread and Basil Pesto

Roasted Vegetable Salad

Brioche Buns

Roasted New Potatoes with Sea Salt and Rosemary

Vegetarian and Vegan Options Available on Request:

Vegetarian Burgers

Mediterranean Vegetable Skewers

Vegan Roasted Vegetable Salad

DIETARY ACCOMMODATIONS AVAILABLE



THE WEDDING BREAKFAST

CANAPÉS

Pork Rilette Lollipops

Smooth Duck and Orange Parfait Tartlet

Beef Wellington

Arabic Style Chicken Bon Bon

Lobster and Crab Brioche Bites

Rilette of Poached and Smoked Salmon

Wild Mushroom and Truffle Arancini

Mini Choux Buns with Cream Cheese and Herbs

Mini Fish Cake with Tartare Emulsion

King Prawn Tempura with Spiced Mango Puree

Warm Quiche of Blue Cheese and Parma Ham

Thai Style Beef Tartlet

Spicy Hummus and Chermoula

Mozzarella with Sundried Tomato and Basil

DIETARY ACCOMMODATIONS AVAILABLE



THE WEDDING BREAKFAST

STARTERS & SORBET

Lobster Terrine with Cucumber and Dill Salsa and New Potato

Thai Style Fishcakes with Coriander and Chilli Mayonnaise

Smooth Duck Liver Paté with Fig and Port Chutney and Toasted Brioche

Ham Hock Terrine with Homemade Pease Pudding, Piccalilli Gel and Toasted Brioche

Local Shore Crab with Pink Grapefruit and Avocado Salsa

Lobster and Truffle Risotto

Asian Style Salad with Belly Pork and King Prawns

Seared Fillet of Peppered Salmon with Cucumber, Spring Onion and Chilli

Confit Duck and Foie Gras Terrine with Apple and Cinnamon Compote and Toasted Brioche

Grilled Goats Cheese with Honey, Thyme Infused

Baby Beetroot and Hazelnuts - (V)

Slow Roasted Tomato and Basil Pesto Soup - (VG) (V)

White Onion Velouté - (VG) (V)

Thai Style Vegetable Salad - (VG) (V)

Limoncello with Lemon and Lime Sorbet

Champagne Sorbet

Passion Fruit and Mango Sorbet with Passoa

Raspberry Sorbet with Chambord

DIETARY ACCOMMODATIONS AVAILABLE



THE WEDDING BREAKFAST

MAINS

Medallion of Beef Fillet with Braised Oxtail Tart, Seasonal Vegetables and Pommes Puree

Twelve Hour Braised Beef with Wild Mushroom Duxelle, Baby Vegetables and Pommes Puree

Roasted Cannon of Sirloin with Woodland Mushrooms, Baby Onions and Smoked Bacon
and Pommes Puree

Roasted Loin and Slow Cooked Shoulder of Northumbrian Lamb, Petit Pois a la Francaise
and Pommes Puree

Roasted Chicken Breast with Pancetta, Peas, Baby Onions and Pommes Puree

Slow Cooked Belly Pork and Herb Crusted Pork Fillet with Creamed Savoy and Pancetta,
Stornaway Black Pudding and Pommes Puree

Supreme of Salmon with Lobster Mousse, Green Vegetables, Cocotte Potatoes and
Champagne Sauce

Supreme of Sea Bass with Samphire, Seasonal Vegetables, Crushed New Potatoes and
Saffron and Chilli Butter

Grilled Asparagus with Wild Mushrooms, Sauté Potatoes and Poached Egg - (V) (VG No Egg)

Basil Gnocchi with Wild Mushrooms, Butternut Squash, Basil Pesto, Spinach and
Toasted Pine Kernels - (V)

Wild Mushroom Wellington - (V) (VG Available)

Thai Vegetable Curry - (V) (VG)

Pea, Truffle and Tarragon Risotto - (V) (VG)

DIETARY ACCOMMODATIONS AVAILABLE



THE WEDDING BREAKFAST

DESSERTS

Trio of Chocolate - Chocolate Mousse, Brownie and White Chocolate Cheesecake with Honeycomb

Warm Chocolate Fondant Tart with Madagascan Vanilla Ice Cream - (V)

Caramelised Lemon Meringue Tart with Blackcurrant Sorbet - (V)

Fresh Berry Pavlova with Vanilla Ice Cream - (V)

Woodhill Eton Mess - Mixed Berries with Meringue, Chantilly Cream and Strawberry Gel - (V)

Raspberry Pannacotta with Fresh Berries, Honeycomb and Meringue - (V)

Sticky Toffee Pudding with Caramel Sauce, Fudge Ice Cream and Honeycomb - (V)

Warm Treacle Tart with Chantilly Cream and Honey Tuile Biscuit

Warm Blueberry and Almond Tart with Toffee Ice Cream - (V)

White Chocolate and Raspberry Cheesecake with White Chocolate Mousse and Raspberry Gel

Gratin of Soft Fruits with Kirsch Sabayon, Vanilla Sponge and Vanilla Cream - (V)

Selection of Cheeses with Quince Jelly and Biscuits

Assiette of Berries With Raspberry Gel, Raspberry Sorbet and Honeycomb - (V) (VG)

Vegan Chocolate Brownie with Vegan Vanilla Ice Cream - (V) (VG)

Red Wine Poached Pear with Vegan Vanilla Ice Cream and Fresh Berries - (V) (VG)

DIETARY ACCOMMODATIONS AVAILABLE



THE WEDDING BREAKFAST

CHILDREN'S MENU

STARTERS

Soup of the Day

Garlic Bread

Dough Balls with Tomato Sauce Dip

Melon and Fruits

MAINS

Mac and Cheese - (V)

Fish Bites with Fries and Beans

Popcorn Chicken with Fries

Beef Burger with Skinny Fries

Sausage and Mash

Cheese and Tomato Pizza - (VG) (V)

DESSERTS

Knickerbocker Glory

Fruit Salad

Chocolate Sundae

Mixed Ice Cream with Honeycomb and Meringue

Chocolate Brownie with Vanilla Ice Cream

DIETARY ACCOMMODATIONS AVAILABLE



THE EVENING RECEPTION

CHOOSE HOW TO CATER FOR YOUR EVENING GUESTS

HOT SANDWICHES

Choose One Plus a Vegetarian or Vegan if Required

Hot Roast Beef Sandwiches - Rare Beef with Horseradish Crème in a Brioche Bun

Fish Finger Sandwiches - Homemade Fish Fingers Cooked in Elsdon Beer Batter
with Tartar Sauce in a Brioche Bun

BBQ Pulled Pork Sandwiches - Slow Cooked Northumbrian Pork in a Brioche Bun

THE BURGER BAR

Choose One Plus a Vegetarian or Vegan if Required - All Served with Skinny Fries

American Style Burger with BBQ Sauce, Pancetta and Monterey Jack Cheese

French Style Burger with Dijon Mayonnaise, Brie and Crispy Onion Rings

British Style Burger with Northumbrian Blue Cheese, Pancetta, Tomato and Little Gem

Cajun Spiced Chicken Burger with Paprika Mayonnaise and Pancetta

Vegetarian Burger with Dijon Mustard and Crispy Onion Rings

DIETARY ACCOMMODATIONS AVAILABLE



THE EVENING RECEPTION

CHOOSE HOW TO CATER FOR YOUR EVENING GUESTS

RUSTIC PIZZA STATION

Choose Three Different Types of Pizza, One to be a Vegetarian or Vegan

Goats Cheese with Parma Ham, Rocket Pesto and Caramelised Onion

Chorizo with Rocket, Bocconcini and Basil Pesto

Cajun Chicken with Sweetcorn and Spinach

Pepperoni with Mozzarella and Sundried Tomatoes

Roasted Vegetables with Olive Tapenade, Basil and Vegetarian Parmesan

Marinated Tomatoes with Mozzarella, Provolone and Regato Cheese with Fresh Basil

Vegan Cheese with Sun Blushed Tomato

POSH KEBABS

Served with Rice, Couscous and Arabic Salad with Fattoush Dressing - Choose Two

Plus a Vegetarian if Required

King Prawn with Mango and Coconut

Roasted Fig with Halloumi, Sun Blushed Tomato, Hummus and Pitta Bread

Korean Chicken

Spiced Lamb with Mint Yoghurt

Spicy Vegetable

DIETARY ACCOMMODATIONS AVAILABLE



THE EVENING RECEPTION

CHOOSE HOW TO CATER FOR YOUR EVENING GUESTS

THE TACO BAR

Choose Three Types of Taco

Crispy Chicken with Cali Ranch Sauce with Cheddar Cheese, Lettuce and Sour Cream on the Side

Seasoned Beef with Black Beans, Cheese, Lettuce, Sour Cream and Tomatoes

Smoky Pulled Aubergine and Black Bean

Creamy Feta with Guacamole

Side Dishes of:

Pico de Gallo, Guacamole, Black Bean Salad, Mexican Rice and Corn Chips

THE OLYMPIAD

Choose Either Chicken or Pork

Traditional Greek Gyros, Marinated in Yoghurt and Herbs, Wrapped in a Flatbread with Chips, Salad and Tzatziki Inside

DIETARY ACCOMMODATIONS AVAILABLE