

# The Woodstock Arms

## Festive Menu 2026

£39 two courses £49 three courses

For the table - River Dart Oysters £4 each / £21 per 1/2 Dozen

### Starters

Cream of Celeriac Soup, toasted hazelnuts, crispy kale, shaved truffle v/veo/gfo

Twice baked mature cheddar soufflé, spinach, parmesan cream v

Cravette & Atlantic prawn cocktail, Bloody Mary dressing, Caviar, sourdough crisp gfo

Hand dived, Shell Roasted Torbay Scallops, shellfish butter, bacon, samphire, herb crumb gfo

Whipped chicken liver parfait, house brioche, fresh truffles, clementine gel gfo

### Mains

Turkey, cranberry, sage & onion wellington

Beef dripping roast potatoes, glazed carrots & parsnips red wine sauce

Wild Brixham seabass fillet , mussels & clams, samphire, new potatoes, shellfish velouté

Braised shoulder of Cotswold lamb, dauphinoise potatoes, glazed carrots & parsnips, red wine sauce

Blade of beef bourguignon, smoked lardons, mushrooms & pearl onions, creamed potatoes, buttered greens

Butternut squash, mushroom & spinach pithiver, tender stem, red wine sauce v/ve

### Puddings

Mulled wine poached pear, mascarpone cream, walnut crumble, brandy snap mulled wine coulis v/ve

Festive sticky date pudding, toffee sauce, clotted cream

Creme catalan, nutmeg & ginger biscuit

Baked chocolate tart, baileys ice cream, nougat crumb

Swiss yule log, vanilla, hazelnut & caramel, whipped brandy cream

British cheese selection, water biscuits, fig jam