




A Taste of The Woodlands





Fantastic Feasting



We believe that the food served on your wedding day should be extraordinary.

We offer you the choice, flexibility and a guiding hand to put together a truly memorable dining experience for you and your guests.

Our chefs are happy to talk over the various choices on offer, but to help you make a start, we have highlighted some popular options for you to consider.

The Woodlands' Gourmet & Graze menu is traditional dining with a uniquely modern twist.

Boasting a host of fresh and locally sourced ingredients, time-tested dishes are prepared by our resident chefs and served to your guests with a pinch of magic! The only difficult part is making your menu choices.



Notes:
Salmon caesar salad
to start, then confit
bellies of pork and
tonka bean crème
brûlée for dessert.

Added 'Wow'!



Host a Roast -
a fabulously
fun concept.

Each table has
its own roast to
carve, with one
of your guests
playing chef for
the proceedings
and doing the
honours with
the carving.

Always good
fun and our
chef is on hand
if help is
needed!



Feasting with a casual vibe is increasingly popular on a wedding day.

We are always searching for fresh and fun ways of creating and presenting your food, making your wedding dining an experience in itself.

Sharing Board Wedding Breakfast, Afternoon Tea (sparkling of course!), or the Dessert Ladder - all real 'experience' choices and infinitely 'instagrammable!'

Notes:
Sharing Board wedding Breakfast: Start with cured meats, olives & focaccia. Then, slow cooked beef brisket, barbecue baby back ribs, apple slaw, seasoned fries and corn on the cob with chilli butter.

Fresh & Casual



Notes:
Desserts from the rustic ladder, washed down with fizz from the Prosecco Bar!



Trend-Setting Snacks

Our Grazing Stations are perfect for party dining. Best described as a fun and modern twist on the traditional buffet, you and your guests can mingle, making friends as you discuss exactly what is the best burger topping! From pizzas to Indian street food, tacos to a cheese feast, there are options to suit every style.

Canapés can make a welcome addition at a whole host of points in the proceedings - any hour is cocktail hour at The Woodlands! We have a wide range of canapés and chef will be happy to guide your choice to complement the rest of your menu.

Notes:
canapés to welcome evening guests - Crispy duck spring rolls, caramelised red onion, thyme and Stilton tart and milk chocolate dipped strawberries.



Notes:
Build your own burger for the evening - Handmade steak burger, minted lamb burger, vegan bean burger and all the trimmings.
Late Night Snacks: Popcorn and pretzels.



Rum Bar

Notes:
reception drinks -
cocktails, The
Blushing Bride or
About Time...?
Perhaps bottles of
beer too...

Notes:
wedding breakfast - a
choice of a good red
or white
Toast - Prosecco
I WOULD LOVE A
RUM BAR FOR THE
EVENING!!!

Pop & Fizz!

Our Classic Drinks Package is crammed with choices to put a unique spin on your special day.

No one knows your guests better than you do, so we will work with you to come up with a drinks package that has just the right amount of sparkle and cheer to make your day go with a swing!





A Final Note from our Resident Head Chef...

This is just a taste of the fabulous food and drink choices that are available for your day. We hope that we have whet your appetite and you will enjoy perusing the full menus. We genuinely want every couple to have the best experience possible and you can rest assured that with our guidance, you are in the best hands. We will work with you to assemble a culinary adventure that begins your journey together in style.

**To discuss menus with us in more detail, please get in touch:
woodlandweddings@hothorpe.co.uk**

