

Steve, Cate & the Team
would like to welcome you to
The Woodhouse Gardens

48 Medlock Road, Woodhouses, Failsworth, Manchester M35 9WN

Tel. 0161 681 3782



**THE
WOODHOUSE
GARDENS**

Our restaurant provides full table service
If you are dining in the bar area, please order at the food order desk

Whether your intention is to dine with us
or just relax with a drink, we trust you will enjoy your visit.

Our team of chefs work hard to produce freshly cooked dishes,
using the finest of ingredients, locally sourced wherever possible.

Our front of house team aims to ensure your visit is
enjoyable and that you return!

We pride ourselves on our great hospitality,
our intention is that you will feel welcome and relaxed.

Thank you for your custom... we hope to see you soon.

ALLERGEN INFORMATION IS AVAILABLE... PLEASE ASK IF NEEDED

Our meals are prepared in an area where allergens are present, whilst we take steps to minimize the risk of cross-contamination, we cannot guarantee that any of our products are 100% allergen free

Set Menu 1

2 Courses £18 / 3 Courses £22

Soup of the day served with warm crusty bread (v)

Chicken liver & mushroom pate with spiced apple chutney & toast

Crispy smoked paprika & garlic chicken wings with bbq & soya dip

Button mushrooms in a garlic & herb cream sauce served on griddled bread (v)

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Chicken fillet with hand cut chips, watercress, roast mushroom & tomato

Served with a Diane sauce

Pork & leek sausage with mashed potato & onion gravy

Vegetarian sausage with mashed potato & savoury gravy (v)

Roast of the day with all the trimmings (nut roast also available (v))

Beer battered cod with hand cut chips, mushy pea's & tartare sauce

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Sticky toffee pudding with custard or vanilla ice cream

Winter berry Eton mess, berry compote, whipped cream & meringue

PLEASE NOTE ALL MEMBERS OF THE PARTY
MUST DINE FROM THE SAME MENU

Set Menu 2

2 Courses £22/ 3 Courses £27

Soup of the day served with warm crusty bread (V)

Chicken liver & mushroom pate with spiced apple chutney & toast

Crab cakes flavoured with lime & dill served with tartare sauce

Button mushrooms in a garlic & herb cream sauce served on griddled bread (V)

Garlic bread & cheese with balsamic leaf salad (V)

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Rump steak with hand cut chips, watercress, roast mushroom, tomato & peppercorn sauce

Slow cooked lamb shank with dauphinoise potato and a red wine gravy

Pork loin steak with crackling crumb, bbq bon bon, potato gratin
served with a thyme & cider cream sauce

Honey, mustard & orange glazed sea bass fillet
sat on a warm potato, rosemary & watercress salad

Cheese & onion pie with hand cut chips & baked beans (V)

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Rum & raisin crème brulee with shortbread biscuit

Warm chocolate brownie with vanilla ice cream

Cheese board, selection of cheese with chutney, celery, apple, grapes & crackers

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