



Chef's Seven Course Experience Menu

Our award-winning Head Chef Nitin Pawar brings a wealth of experience to the Woodlands Park kitchen. He and his highly skilled team have worked in a number of fantastic restaurants and are responsible for establishing and maintaining our AA 2 Rosettes. Nitin's approach to cooking is modern, seasonal and simple, focused on delivering an indulgent taste experience for all our guests.

We have also carefully selected the perfect wine pairing for this unique menu. These amazing wines have flavours that go hand in hand to give guests a truly delicious experience.

Nitin and Reshu invite you to sit back, relax, and enjoy this culinary adventure.

Nitin Pawar
Head Chef

Reshu Choudary
Restaurant Manager



Two AA Rosettes for
Culinary Excellence



We hope you have enjoyed the Chef's Experience
Menu and we wish you a relaxing stay.

WOODLANDS PARK
HOTEL



CHEF'S EXPERIENCE MENU

Canapés

Carrot and coconut velouté

Spiced coconut panna cotta, coriander oil, sourdough croute

Pan-seared scallop

Sago crisp, curried emulsion, textures of cauliflower, sea buckthorn gel, herb oil

Perfectly paired with Stellenrust chenin blanc

Soft vanilla oak and tropical notes on the nose, a palate of grapefruit and pear drop

Crispy pig cheek croquettes

Celeriac remoulade, black garlic, apple gel, pickled mustard, micro leaves salad

Perfectly paired with Morgon Marcel Lapierre

Bursting with cherry, liquorice and violet. Bright flavours with crisp acidity

Roasted Monkfish

Tempura pak choi, coconut and kaffir sauce, curry oil

Perfectly paired Journey's end chardonnay

Ripe and juicy with crisp, lean citrus. Subtle oak ageing

Corn-fed chicken

Truffle mash potato, maitake mushroom, chicken jus

Perfectly paired with Valdivieso merlot

Intense ripe plums, delicate smoky notes. Soft and smooth palate

Lemon meringue pie

Lovage ice cream, Szechuan meringue, caramelised lemon, lemon balm, sable biscuit

Perfectly paired with Laurent-Perrier la cuvée brut

Dry and lemon with a crisp, biscuity finish

Coffee and petit fours

£85 per person (Kcal 2,595)

To be ordered by the whole table – last orders 8.00pm

CHEF'S VEGAN EXPERIENCE MENU

Canapés

Carrot and coconut velouté

Spiced coconut panna cotta, coriander oil, sourdough croute

Heritage beetroot salad

Vegan feta, vegan horseradish meringue, balsamic glaze, basil cress

Crispy tempura vegetables

Ponzu and chilli, wasabi mayo

Harissa potato and onion pithivier

Kale, caramelised onion, puy lentil, harissa and red pesto dressing

Spiced cauliflower steak

Onion bhaji, texture of cauliflower, tomato chutney sago crisp, coriander

Apple tarte tatin

Caramelised popcorn, vegan vanilla ice cream, caramel sauce

Coffee and petit fours

£85 per person (Kcal 1,874)

To be ordered by the whole table – last orders 8.00pm

This is a sample menu. Prices and dishes correct at time of publishing.

A discretionary service charge of 12.5% will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If more information about allergens is required, please ask a member of the team. Prices inclusive of VAT at current rate. Adults need around 2000 kcal per day.