

PRIVATE DINING

Available Tuesday to Saturday evenings

The Westwood Restaurant is delighted to be able to offer a space, on the first floor of the restaurant, for functions and private parties. Whatever the occasion, be it a birthday party, small wedding or gathering of friends, we can tailor a personal menu for your pleasure.

The area situated in front of the stunning backdrop of our oak encased wine wall, can comfortably seat up to fourteen guests for a full sit down meal on one table, or up to 24 on three separate tables, alternatively for larger canapé events, around fifty people.

There is also a perfect bar area available adjacent to the dining area, perfect for meeting your guests for an aperitif or as relaxing area to retire to after your meal.

Over the following pages you will find our function menu. This is the starting point to help you to plan your event.

If there is anything else we haven't thought of or anything extra you would like to add, do not hesitate to ask.

Tel: 01482 881999

Email: dine@thewestwood.co.uk

NEXT STEP

For all large parties 15 and over we create a reduced menu, below you will find our current menu items, which you can choose from to assemble the menu for your event, by choosing 3 starters, 3 main courses & 3 desserts

£33.50 per person (Surcharges in addition on ** dishes)

*There is a discretionary 10% service charge added to the bill.
Should you have any allergies, please inform your server.
All prices are in £ and inclusive of VAT.*

Make your next booking online at www.thewestwood.co.uk



PLEASE CHOOSE "THREE DISHES" FROM EACH COURSE TO COMPILE YOUR MENU

STARTERS

Seasonal soup, crusty white bread

Rillettes of duck confit, prune & Armagnac purée balsamic onions, cornichions, toasted sourdough

Steamed Shetland Mussels with Ampleforth Abbey cider, leeks, smoked bacon & white bread

Seared loin of tuna with a salad of radish, king prawn, coriander, soy and sesame

Severn & Wye Smoked salmon & Sicilian lemon risotto, rocket & aged parmesan

Cep mushroom macaroni, soft poached hen egg, white asparagus & shaved winter black truffle

Wood pigeon & deep fried truffle egg salad, sautéed potatoes, pancetta,

Braeburn apple & grain mustard & extra virgin rapeseed oil dressing

Diver caught Scottish king scallops

Jerusalem artichoke purée & roasted chorizo ** (£2.95)

MAIN COURSE

Sea bream cooked 'a la plancha' Italian red chard, tomato & ginger chutney, caramelised lime crème fraiché

Roast loin of Scottish venison, potato puree 'Bourguignon' baby onions, smoked bacon chestnut mushrooms & red wine jus ** (£2.95)

Pan-roasted Icelandic Halibut, pumpkin purée, sage, pine nut & pancetta

Roast rack of Yorkshire dales lamb, braised red cabbage, white onion & garlic puree, rosemary jus

STEAKS

* 28 day dry aged 226g Onglet steak, baked bone marrow (Choose a sauce)

*28 day dry aged 283g New York strip steak** (£1.95) (Choose a sauce)

*28 day dry aged 226g Fillet steak ** (£3.95) (Choose a sauce)

***Choose ONE sauce below for your steak dish:**

Béarnaise

Red wine shallot & wild mushroom

Horseradish & chive crème fraiché

Roquefort & parsley butter

**All steak dishes served on the side with a seasonal vegetable and crinkle cut chips.*

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DESSERTS

'W' Hot valrhona chocolate fondant, mint choc chip ice cream

Scandinavian iced berries with hot white chocolate sauce

Vanilla crème brûlée with mulled cherries

Calvados & nut tart, honeycomb ice cream

Warm plum clafoutis, Madagascan vanilla ice cream (n)

Selection of Ice cream

Cheese Plate served with biscuits & homemade chutney

ADDITIONAL ITEMS *(Serves 2/4 people per dish)*

Marinated olives 1.75

Selection of freshly baked bread 1.95

SIDES DISHES *(Serves 2 people per dish)*

From £2.95

Seasonal greens 2.95

Sautéed ratte potatoes & wild mushrooms 3.25

Creamed spinach with gruyère cheese 3.50

Watercress & rocker salad, balsamic dressing & grana 2.95

Creamed mash potato with winter truffle 3.25

Baked bone marrow, shallots, garlic & parsley 2.95

Hand cut crinkle chips 2.95

ADDITIONAL MENU CHOICES

We also have our weekly evening three courses set menu available
on request Tuesday to Thursday

only £22.50

(This menu does not include the glass of wine)

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