

FESTIVE MENU

1ST-24TH DEC 2025

2 COURSE - £29.95 PP 3 COURSE - £34.95 PP

WWW.THEWOOLPACKESHOLT.CO.UK



STARTERS

ROASTED TOMATO & RED PEPPER SOUP VG

ROASTED VINE TOMATO & CHARRED SWEET RED PEPPER SOUP, SERVED WITH RUSTIC BREAD ROLLS & BUTTER. (GF OPTION AVAILABLE)

KING PRAWN COCKTAIL

SUCCULENT KING PRAWNS BOUND IN MARIE ROSE SAUCE WITH A SPRINKLE OF PAPRIKA.

SERVED ON A BED OF CRISP BABY GEM LETTUCE WITH A LEMON WEDGE & RUSTIC BREAD &
BUTTER.

(GF OPTION AVAILABLE)

CRISPY BELLY PORK GF

SLOW ROASTED CRISPY BELLY PORK SLICES FINISHED IN SALT & PEPPER SPICES WITH PEPPERS, CHILLES & SPRING ONION. SERVED ON MIXED LEAF WITH A HOISIN GLAZE.

VINO GLAZED CHORIZO & PANCETTA

DICED CHORIZO SAUSAGE, PANCETTA & GARLIC CLOVES COOKED IN A STICKY RED WINE & ROSEMARY REDUCTION, SERVED WITH RUSTIC BREAD ROLLS & PAPRIKA BUTTER.

BAKED CAMEMBERT V (£2 SUPPLEMENT)

BAKED CAMEMBERT TOPPED WITH A SWEET RED ONION AND CRANBERRY CHUTNEY. SERVED WITH SEA SALT & THYME CROUTES.





MAINS

ROAST TURKEY CROWN

ROASTED BUTTER BASTED TURKEY CROWN SERVED WITH PIGS IN PLANKETS, MASHED & ROAST POTATOES, SEASONAL VEGETABLES, YORKSHIRE PUDDING, SAGE & ONION STUFFING & A RICH MEAT GRAVY. (GF TURKEY ROAST, VEGETARIAN OR VEGAN NUT ROAST OPTION AVAILABLE ON REQUEST)

MINTED LAMB SHANK GF (£3 SUPPLEMENT)

SLOW ROASTED LAMB SHANK SERVED WITH CREAMY MASH POTATO, CHANTENAY CARROTS, SWEET RED CABBAGE & MINTED GRAVY.

ROASTED PORK TENDERLOIN GF

ROASTED PORK TENDERLOIN, SERVED WITH A SWEET POTATO FONDANT COOKED IN BUTTER, ROSEMARY, THYME & GARLIC WITH BEEF STOCK & SERVED WITH SWEET RED CABBAGE, CHANTENAY CARROTS & A RICH STOCK GRAVY.

WILD MUSHROOM & PORTER ALE PIE VG

WILD MUSHROOMS COOKED WITH A PORTER ALE & HERB GRAVY, TOPPED WITH A PUFF PASTRY LID & SERVED WITH SEASONAL VEGETABLES, ROAST POTATOES & A RICH PORTER GRAVY.

AEGEAN SEABASS FILLET GF

BAKED AEGEAN SEABASS FILLET INFUSED WITH A HONEY, GINGER, SOY & GARLIC GLAZE. SERVED WITH LEMONGRASS RICE, PAK CHOI & LIME WEDGE.





APPLE, BLACK CHERRY & DAMSON CRUMBLE V

APPLE, BLACK CHERRY & DAMSON PLUM MEDLEY WITH SWEET CINAMON SUGAR TOPPED WITH BUTTER CRUMBLE. SERVED WITH CUSTARD OR ICE CREAM.

GINGERBREAD CHEESECAKE V

SWEET VANILLA BEAN & GINGERBREAD CHEESECAKE SERVED WITH & SALTED CARAMEL CREAM SAUCE & ICE CREAM.

TRILLIONAIRES TART VG GF

CRUMBLY VEGAN CHOCOLATE PASTRY CASE FILLED WITH A LAYER OF RICH TOFFEE SAUCE AND TOPPED WITH AN INDULGENT CHOCOLATE STYLE GANACHE. FINISHED WITH GOLDEN SPLASHES & VANILLA BEAN PLANT BASED CREAM.

STICKY TOFFEE PUDDING V

HOMEMADE STICKY TOFFEE PUDDING WITH A RICH TOFFEE SAUCE, SERVED WITH VANILLA POD CUSTARD.

YORKSHIRE CHEESE BOARD V (£3 SUPPLEMENT)

SELECTION OF YORKSHIRE CHEESE SERVED WITH ARTISAN CRACKERS, CHUTNEYS & GRAPES.

BOOKING NAME					
EMAIL ADDRESS					
PHONE NUMBER					
PARTY SIZE	DATE		TIME		
DEPOSIT PAID	P	RE ORDER RECIEVED			
DIETRY REQUIREMENTS					



STARTERS	STARTERS								
ROASTED '	ROASTED TOMATO & RED PEPPER SOUP VG								
KING PRA	KING PRAWN COCKTAIL								
CRISPY BE	CRISPY BELLY PORK GF								
BAKED CA	BAKED CAMEMBERT V								
CHORIZO .	CHORIZO AL VINO								
MAINS					GF				
ROAST TU	ROAST TURKEY CROWN								
NUT ROAS	ST V	VG							
LAMB SHA	LAMB SHANK GF (£3 SUPPLEMENT)								
ROASTED	ROASTED PORK TENDERLOIN GF								
AEGEAN S	AEGEAN SEABASS GF								
WILD MUS	WILD MUSHROOM & PORTER ALE PIE VG								
DESSERTS									
WINTER FI	WINTER FRUIT CRUMBLE V								
GINGERBREAD CHEESECAKE V									
YORKSHIRE CHEESE BOARD V (£3 SUPPLEMENT)									
TRILLIONAIRES TART VG GF									
STICKY TO	FFEE PUDDING	V							
BOOKING NAME									
PARTY SIZE	DATE		TIME						
DIETRY REQUIREMENTS									