

PRIVATE DINING

Available - Tuesday to Saturday evenings
Sunday lunch

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

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



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 course & 3 desserts

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

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

Starters

Seasonal soup, crusty white bread

Warm Lowna dairy goats cheese with speck, white truffle honey & pea shoot salad

Steamed thai style Shetland mussels, lemongrass, coriander, lime, chilli & coconut milk

Gratin of Bridlington crab Thermidor & samphire

Risotto of the day

Grilled new season English asparagus with glazed béarnaise
**** (£1.95)**

Pressed ham hock, grain mustard & parsley terrine, homemade piccalilli

Loch fine Glenmhra smoked salmon, pickled cucumber, horseradish crème fraîche, toasted sourdough

Seared Scottish king scallops, spiced onion fritter, pomegranate & raita dressing
**** (£2.95)**



Main course

Skipsea wild sea bass 'cooked a la plancha', crushed new potatoes, watercress, samphire with a fennel, dill & lemon butter

Poached & glazed corn fed chicken breast, wild garlic & mushroom veloute, potato gnocchi, sautéed morel mushrooms & baby leeks

Pan roasted salmon, summer peas, baby onions, gem lettuce & pancetta

Roasted Cornish spring lamb, fondant potato, charred baby gem lettuce, minted pea puree, broad beans & mint jus ** (£3.95)

Steaks

*196g Onglet steak, baked bone marrow (Choose a sauce)

*28 day dry aged 280g L-Bone Sirloin ** (£3.95) (Choose a sauce)

*28 day dry aged 224g Fillet steak ** (£4.95) (Choose a sauce)

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

Béarnaise

Three mustard & pepper sauce

Horseradish & chive crème fraîche

Café de Paris butter

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



Desserts

'W' Hot valrhona chocolate fondant, blood orange sorbet

White chocolate cheesecake, pimm's jelly & strawberries

Coconut pannacotta, spiced pineapple compote, mango sorbet, kaffir lime leaf syrup

Caramelised nut & calvados tart, honeycomb ice cream

Selection of Ice cream - honeycomb/Vanilla/mint choc chip etc

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 @ From £2.95

(Serves 2 people per dish)

Spring greens, white onion butter 2.95

Heritage tomato salad, lovage, mustard vinaigrette 3.25

Sautéed Portobello mushrooms, wild garlic butter 3.25

Baby leaf & parmesan salad, balsamic dressing 2.95

New potatoes, mint butter 2.95

Baked bone marrow, shallots, garlic & parsley 2.95

Hand cut crinkle chips 2.95



Additional Menu choices:

We also have our weekly evening set menu available on request Tuesday to Thursday only at £22.50 for three courses

(This menu does not include the glass of wine)

