



PRIVATE DINING AT THE WESTWOOD

Whatever the occasion, be it a birthday party or a gathering of friends
we have a great space to entertain.

The area, situated in front of the stunning backdrop of our oak encased wine wall, adjacent to
our lounge bar, the space can comfortably seat up to twelve guests for a full sit-down
meal on one table.

First floor exclusive use on request, limited days only.

FOR RESERVATIONS CALL
01482 881999 or email dine@thewestwood.co.uk

FURTHER DETAILS



LOCATION:	First floor dining area, adjacent to the lounge bar.
CAPACITY:	Our dining table can accommodate a maximum of 12 people around the one table.
CHARGES:	Our group menu for Lunch & Dinner starts at £65.00pp No pre-order needed; each menu is available for you to choose from on the day. Additional surcharges may apply, a discretionary service charge of 10% will be added. There is no room hire fee.
CANCELLATION POLICY:	To secure your group booking we will require a deposit of £20 per person. In the event of a cancellation within 14 days of the arrival date we will keep the whole deposit as a cancellation charge. If we can re-let the booking, we will refund the whole deposit. We will only accept cancellations by email, if cancelled outside the 14 days of the arrival date we will refund the whole deposit. Final numbers must be confirmed 24 hours before arrival, if numbers reduce after this time the deposit amount per person cancelled is non-refundable.
YOUR MENU:	Our group menu is available on a seasonal offering, taken from our current a la carte menu. All our menus are subject to change. Please see below.
DIETARY NEEDS:	Most dietary requirements can be accommodated, and menus will be tailored accordingly. We invite guests to share any allergies, dietary restrictions, and ingredient preferences with us in advance.
YOUR WINES:	Working with your budget we can ensure you select the best wines to compliment your meal.
TO BOOK:	Please contact our team on 01482 881999 or email dine@thewestwood.co.uk



DINNER MENU

STARTERS

Seasonal soup, crusty white bread

Isle of Mull king scallops cooked 'a la plancha',
Tandoori spices, nigella seeds & puffed wild rice (n) (£3.50 Supplement)

Twice-baked Keen's cheddar cheese souffle,
Parmesan cream, Waldorf salad (n)

'W' Aromatic crispy duck salad, pomegranate,
roasted cashew nuts, Japanese radish, coriander, chilli & sesame soy dressing (n)

Whiskey & dark soy glazed smoked salmon,
yuzu mayonnaise, Asian pickles & toasted sourdough

MAINS

Pan-roasted wild halibut
Delica squash, brown butter & crispy sage (£4.50 Supplement)

Wild Skipsea sea bass cooked 'a la plancha'
Fennel, dill & sriracha Shetland mussels

Poached & glazed chicken breast
Jerusalem artichoke, mushroom, pancetta & tarragon

Harissa marinated chump of Yorkshire lamb,
smoked aubergine purée, labneh, za'atar roasted carrot

Centre cut fillet steak (£6.50 Supplement)
mushroom caramel & bone marrow jus, glazed shallot

SIDES SERVED FOR THE TABLE

Tenderstem Brocolis Korean chilli dressing & sesame seeds
Hand cut crinkle chips, Maldon Sea salt

DESSERTS

Carrot & orange cake
walnut brittle, golden raisins, blood orange & jasmine sorbet (n)

Blackberry & passion fruit curd 'Eton Mess', lime & tarragon, crème chantilly
Hot 'Marathon' chocolate fondant, malt ice cream & peanut brittle – allow 15minutes (n)

Choux craquelin bun, pistachio crèmeux,
pistachio ice cream, warm chocolate sauce (n)

Cheese Board, Fig Jelly, medjool dates & Peter's Yard biscuits (£3.50 Supplement)

FOOD ALLERGIES & INTOLERANCES
Before ordering please inform your
waiter about your requirements.



SERVICE CHARGE
There is a 10% discretionary service charge added to
the bill. All prices are in £ and inclusive of VAT.

————— **ADDITIONAL ITEMS FOR THE TABLE** —————

(Serves 2 people per dish)

- Selection of freshly baked bread 3.50
- Nocellara del Belice olives, Trapani, Sicily 4.50
- Honey mustard chorizo, olives & truffle pecorino nuts (n) 6.95
- Hummus, harissa & dukkah, rosemary crostini (n) 8.95

————— **SIDES DISHES** —————

(Serves 2 people per dish)

- Charlotte potatoes, confit garlic, rosemary & Waygu fat 5.75
- Creamed spinach, garlic, nutmeg & rosemary 6.95
- Roasted beetroot, candied hazelnut & goats curd (n) 5.95
- Sauteed field mushrooms, black truffle & herb butter 6.50
- Baked bone marrow, shallots, garlic & parsley 5.95

————— **COFFEE TREATS** —————

- 'W' Macaron selection (n)(gf) 7.95
- Yuzu & Tarragon / Salted butter caramel (n)

Or

- Caramel chocolate sea salt fudge 4.50

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