



## 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](mailto: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 <a href="mailto:dine@thewestwood.co.uk">dine@thewestwood.co.uk</a>



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## MENU

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### STARTERS

Seasonal soup, crusty white bread

Isle of Mull king scallops cooked 'a la plancha',  
Potato pureé, wild garlic, hazelnut & shallot butter *(n)* *(Surcharge £3.50)*

New season English asparagus,  
Crispy Arlington hen egg, brown butter mayonnaise, serrano crumb

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

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

### MAINS

Grass fed, Yorkshire fillet steak  
mushroom caramel & bone marrow jus, glazed shallot *(Surcharge £6.50)*

Stone bass cooked 'a la plancha'  
Broccoli pureé, pickled potato, pistachio salsa verde *(n)*

Wild Halibut cooked 'a la Plancha'  
Jerusalem artichoke pureé, roasted roscoff onion, chicken butter sauce *(Surcharge £4.50)*

Glazed saddleback pork cutlet  
Black garlic, charred spring peas & buttermilk

Pan-roasted chump of new season Yorkshire lamb,  
Romesco sauce, smoked almonds, goats curd, black olive crumb *(n)*

### SIDES SERVED FOR THE TABLE

Tenderstem Brocolis, fragrant fine herbs, extra virgin olive oil  
Hand cut crinkle chips, Maldon sea salt

### DESSERTS

Dark chocolate & hazelnut praline delice, milk ice cream *(n)*

Elderflower custard, Keyingham strawberries, palmier

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

Blood orange sorbet with jasmine, yoghurt, meringue

Cheese Board, Waldorf salad, golden raisin puree & Peter's Yard biscuits *(n)* *(Surcharge £3.50)*

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 2-3 people per dish)*

- Selection of freshly baked bread 3.50  
Crispy fried olives, Sriracha mayonnaise 5.95  
Honey mustard chorizo, olives & truffle pecorino nuts (n) 7.95  
Roasted carrot hummus, sunflower seed & honey pesto, rosemary crostini (n) 8.95  
Puglia burrata, crispy chili & shallot dressing, grilled sourdough (n) 13.50

————— SIDES DISHES —————

*(Serves 2 people per dish)*

- Charlotte potatoes, confit garlic, rosemary & Wagyu fat 5.95  
Creamed spinach, garlic, nutmeg & rosemary 6.95  
Isle of white tomato salad, blue cheese, pickled shallot, basil 6.95  
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  
Vanilla / Salted butter caramel

*Or*

Caramel chocolate sea salt fudge 4.50

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