



Our Menus



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OUR FOOD PHILOSOPHY

At Memorial Woodlands we pay as much attention to the food that we serve our guests as to the preparation of the services performed in our grounds.

Eating together is a communal activity that encourages us to engage with one another and therefore we consider that good food, lovingly prepared can only help to enhance your guests' experience.

Our food philosophy is to source local and fresh ingredients wherever possible.

Cheeses

- Our Brie is from Lubborn Cheese Ltd. in Somerset and is ripened for seven weeks to develop a softer texture yet fuller flavour.
- Our Extra Mature Cheddar is Black Bomber from Snowdonia
- We also like to serve Smoked Cheddar from Applewood near Ilchester, Somerset
- Our Stilton is from Tuxford & Tebbut in Melton Mowbray where each wheel is matured individually and turned and graded by hand.

Meats

- Taste of the Lakes in Cumbria provide us with artisan smoked salmon and cured bacon
- Arthur David in Bishop Sutton supplies us with Bresaola, Prosciutto, Serrano ham and other cold meats

Bakery

- Our bread is baked freshly every morning by The Crusty Loaf in Olveston
- Sausage rolls, Scones, quiches, biscuits, flapjacks & cakes are all prepared & baked on site

Coffee and sugar

- Our filter coffee is hand-roasted by Indigo Valley in the Cotswolds
- Our brown and white sugar lumps are all 100% pure cane by La Perruche

Fruit and vegetables are bought locally as availability allows

We have prepared the following menus as a guide to what is on offer. We will of course strive to accommodate all requests.

Morning Breakfast Wake

A handmade butcher's sausage served in a Deli Roll

A slice of back bacon served in a Deli Roll

A Pain Au Chocolat

A glass of Orange or Apple juice

Tea and coffee

£9.95 per person

Menu Option A

A selection of fresh cut finger sandwiches on a mixture of white and seeded locally sourced bread

A homemade cider apple flavoured sausage roll

Hand cooked kettle crisps

A slice of homemade lemon drizzle cake

A homemade scone served with jam and clotted cream

Tea and coffee and fruit squashes

£10.95 per person

Menu Option B

A selection of fresh cut finger sandwiches on a mixture of white and seeded locally sourced bread

A homemade cider apple flavoured sausage roll

Homemade cheese and onion quiche

Hand cooked kettle crisps

Coleslaw, potato salad and mixed leaf salad

A slice of chocolate brownie cake and fruit tartlet

Tea and coffee and fruit squashes

£12.95 per person

Menu Option C

A selection of cake from the following options –

Memorial Woodlands Fruit Cake

Lemon Drizzle

Chocolate Brownie

Victoria Sponge

Carrot Cake

Tea and coffee and fruit squashes

£1.50 per slice
