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**MEMORIAL  
WOODLANDS**  
BRISTOL

**OUR MENU**



## 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.

## Tea & Coffee

Filter coffee and tea

Fruit juice

Homemade biscuits and flapjacks

£2.40 per person

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## Afternoon Tea

Filter coffee and tea

Fruit juice

Homemade cakes, biscuits and flapjacks

£4.80 per person

## The Willow Menu

### On arrival

Filter coffee, tea and biscuits

### For lunch

Homemade Quiche Lorraine

Kettle Crisps

A selection of sandwiches on freshly baked breads with options including -

- Free range egg and mayonnaise
- English Mature Cheddar and local tomatoes
- Hand sliced Wiltshire ham with wholegrain mustard mayonnaise

Homemade Victoria Sponge Cake and fresh baked scones with jam and Cornish Clotted Cream

Tea, coffee, juice and water

**£7.95 per person**

## The Elm Menu

### On arrival

Filter coffee, tea and biscuits

### For lunch

Homemade Quiche Lorraine

Kettle Crisps

A selection of sandwiches on freshly baked breads with options including -

- Free range egg and mayonnaise
  - English Mature Cheddar and local tomatoes
- Hand sliced Wiltshire ham with wholegrain mustard mayonnaise
  - Line caught tuna, mayonnaise and cucumber

Locally-sourced sausages (straight from the oven), with a honey and mustard glaze

A selection of homemade cakes

- Victoria Sponge with local strawberry jam and butter cream
  - Dark Chocolate Cake
- Carrot Cake (locally grown) with cream cheese icing
  - Lemon Drizzle made with fresh lemons

Tea, coffee, juice and water

£9.10 per person

## The Oak Menu

### On arrival

Filter coffee, tea and biscuits

### For lunch

Homemade sausage rolls with apple cider chutney

Artisan smoked salmon tartlets with cream cheese, lemon & dill

Red wine, caramelised onion & goat's cheese tartlets

A selection of freshly baked, flatbread wraps with options including -

- English Mature Cheddar and local tomatoes
- Hand sliced Wiltshire ham with wholegrain mustard mayonnaise
- Roast Sirloin of Beef with Horseradish

Homemade Cheesecake and a selection of sweet tartlets

Fresh fruit platter

Tea, coffee, juice and water

£11.10 per person

## The Beech Menu

### On arrival

Filter coffee, tea and biscuits

### For lunch

A selection of freshly baked artisan breads

Charcuterie with olives & chutneys

Homemade couscous

A selection of locally-sourced salads

Artisan smoked salmon crostini

Red wine, caramelised onion & goat's cheese tartlets

Regional cheeseboard with grapes, chutneys and speciality crackers

Fresh fruit platter

Homemade chocolate tartlets

Homemade, fresh fruit shortcakes

Tea, coffee, juice and water

£11.60 per person

**We do not charge corkage**