

THE WOOD HOUSE

Dulwich

Located on the edge of leafy Dulwich The Wood House is a beautiful pub with a rural country feel in South East urban London. Surrounded by beautiful woodland and with our large spacious garden, there really is no better place to make your day one to remember.

Our stunning conservatory space offers a beautiful and elegant room to host your wedding reception. Whether you're looking for an intimate or opulent space, with it's modern, chic decor and central open fire, it is the perfect setting. The conservatory is a bright and airy room which is enhanced as it overlooks our abundantly green and wonderfully lush garden.

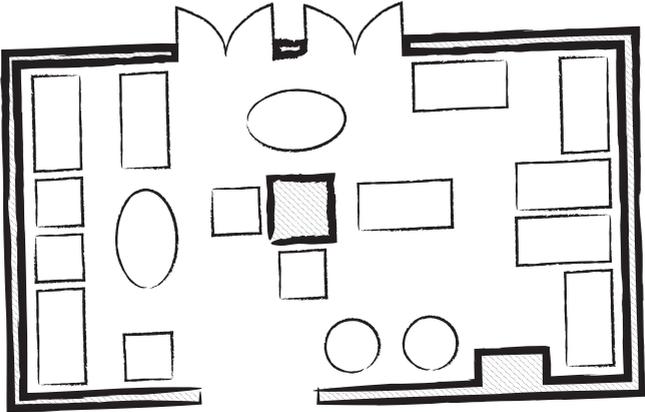


CAPACITIES AND FLOOR PLAN

CONSERVATORY

 100

 80



 Standing

 Seated



GARDEN CAPACITIES

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Hut	10
Half Garden	150+

Please note there is no exact floor plan for the garden
as changes regularly with customer needs.



SILVER PACKAGE

£45 per person

STARTERS

Root vegetable and pearl barley broth, truffle toastie
Mushroom tart, apple and roast onion purée, toasted seeds
Chicken Caesar croquettes, braised baby gem, Lincolnshire poacher, crisp anchovy
Smoked mackerel nicoise salad, Copper Maran egg

MAINS

Braised Angus beef, chestnut mushroom, horseradish mash, crisp onion and red wine sauce
Creedy Carver chicken, peas, button onions, Woodalls ham, greens and mushroom broth
Salmon Wellington, lemon butter sauce, sea vegetables
Grilled spiced cauliflower steak, cauliflower and raisin purée, herb quinoa salad

PUDDINGS

Caramelised apple pie, pistachio crumble, vanilla cream
Orange chocolate tart, honeycomb
Lemon and ginger steamed pudding, golden syrup custard
Burnt Trinity cream, shortbread biscuit

GOLD PACKAGE

£60 per person

Selection of canapes

STARTERS

Cornish crab and mussel chowder, saffron potato
Seared scallop, crisp pork belly, Oxsprings ham, apple and vanilla purée
Corn fed chicken and pistachio terrine, parsnip purée, savoury granola
Cauliflower and oglesfield cheese croquettes, piccalilli

Lemon sorbet

MAINS

Angus fillet steak, confit potato, wild mushroom sauce
Roast pork loin, braised pork belly, black pudding croquette, roast apple sauce, crackling
Market fish, peas, beans, smoked bacon, braised gem, sparkling wine and herb sauce
Wild mushroom, sage and butternut squash Wellington, butternut purée, spinach

DESSERTS

Bramley apple upside down cake, apple custard, granola, cinnamon and crème fraîche ice cream
Chocolate, peanut butter and hazelnut ganache, popcorn
Vanilla pannacotta, Sipsmith sloe gin jelly, almond pastry 'sandwich'
Sticky toffee and banana baked Alaska, caramel butter

Chocolate truffles

Add a cheese board for £.5pp

PLATINUM PACKAGE

£90 per person

CANAPÉS

Beef fillet and horseradish Yorkshire pudding
Crisp Pyefleet pure Colchester oysters, seaweed batter
Creamed smoked mackerel, beetroot and Yorkshire pudding

STARTERS

Cornish crab soup, crab fritter and smoked haddock butter
Driftwood goats cheese, potato and leek terrine, torched goats cheese, walnut and truffle
Creedy carver duck a l'orange (Rilette/ pate/ terrine, croquette, smoked breast, duck wing, crackling)

Wild mushroom and Lincolnshire poacher tea

MAINS

Roast bone in rib eye steak, ox cheek dauphinoise, bone marrow, red wine gravy
South coast lobster 'thermidor', hand cut chips, garden salad
Vegetarian dish TBC with guests

Served with greens and root vegetables

PUDDINGS

Black forest chocolate fondant, cherry ripple ice cream
Coconut Trinity cream, coconut and white chocolate bon bon,
coconut granola bar, rosehip and rhubarb syrup
Caramelised pear tart, pear jelly, poached pear, goats cheese ice cream
British cheese plate, celery, ale chutney and biscuits

Coffee and truffles

SHARING BOARDS

£60 per person

Cured British meats, meat pate, smoked mackerel pate, smoked salmon, baked Somerset camembert, beer sourdough bread, olives and English rapeseed oil

Stuffed whole Shropshire chicken, roast Hampshire pork loin, braised Wiltshire lamb shoulder, bread sauce, apple sauce, crackling, sage and onion pork stuffing

Salmon Wellington, lemon and sea vegetable butter

Served with roast potato, mashed potato, greens and gravy

Afternoon tea pudding

Chocolate and orange tart, banana sticky toffee pudding, fruit pavlova, egg custard tart, Baileys and white chocolate cheesecake, Victoria sponge

Selection of British farm cheese, biscuits, chutney and celery

OTHER INFO

Opening Times

Monday - Thursday 12pm - 11pm • Friday - Saturday 12pm - 12am
Sunday 11:30am - 10:30pm

Disability access

Through the garden into dining room and Conservatory

Deposit Breakdown

ROOM	DAY	TIME	DEPOSIT	MINIMUM SPEND
Conservatory	Mon - Thurs	11am - 4pm	£500	£2500
Conservatory	Mon - Thurs	5pm - Close	£500	£3000
Conservatory	Fri - Sat	11am - 4pm	£500	£5000
Conservatory	Fri - Sat	5pm - Close	£500	£6000
Half Garden	Mon - Sat	Any Time	£200	£1000
³ / ₄ Garden	Mon - Sat	Any Time	£200	£1000

TV Screen with HDMI and USB
available

Please note the pub is always open to other customers

T'S AND C'S

Securing your booking

We are delighted to provisionally hold a booking date for your event for up to a maximum of 14 days. Should we receive another enquiry during this time please be aware that we reserve the right to ask you for immediate confirmation in writing, or we may release the date due to popular demand. Your booking is provisional until we receive a signed booking form and a deposit payment of 10% of the agreed minimum spend. A second payment of 50% of the agreed minimum spend is required 3 months before your event date.

Cancellation policy

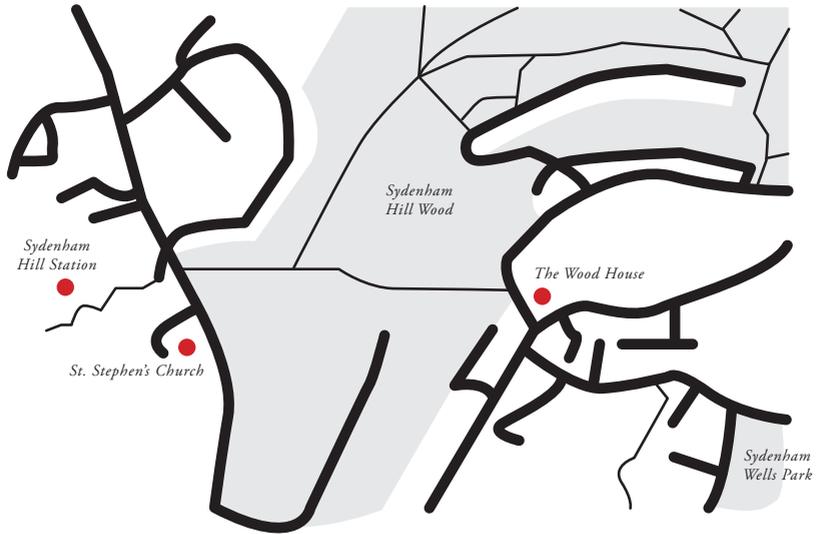
In the unlikely event of cancellation please take into account there is a 50% cancellation charge 1 month before your booked date

The extra mile

We're here to ensure that you and your guests have a simply fantastic time with us. So please, do let us know if you have any particular requests and we will always do our best for you.

Please don't hesitate to contact us if you have any questions at all.

FIND US



THE WOOD HOUSE

Dulwich

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