



the
ollerod

Christmas Day Lunch

Amuse-bouche

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Smoked salmon & crab salad, avocado, fennel, apple & caviar

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Cream of celeriac soup, mushroom & truffle pesto, hazelnuts & lovage oil

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Roast Norfolk Bronze turkey, sprouts, roast potatoes, roast parsnips,
braised cabbage, pigs in blankets & turkey gravy

or

Roast loin of local venison, braised red cabbage, pan fried foie gras,
roasted artichokes & a sloe gin sauce

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Christmas pudding & brandy custard

or

Lychee panna-cotta, pineapple, mango & passion fruit salad,
coconut tuille, lemongrass & ginger sherbert

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Tea / coffee & a chocolate truffle

Please let us know of any allergies or dietary requirements

Vegan & vegetarian menu available

Pre-order for main course & dessert required

£115 per person

Glass of Champagne on arrival / 5 course meal / half a bottle of wine per person





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Christmas Eve Dinner Menu

Cream of cauliflower soup, Dorset Blue Vinney, broccoli & walnut pesto,
warm cheese scone (v)

Flame grilled mackerel, crushed chickpeas, fennel & squid ink taramasalata

Pressed terrine of ham hock, piccalilli dressing & carrot salad

Salad of celeriac & roasted Jerusalem artichokes, mushroom & hazelnut pesto,
celeriac & truffle mousse (v)

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Roast breast of Creedy Carver duck, caramelised endive, mashed potato &
tamarind sauce

Slow cooked belly of pork, crushed carrot & swede, potato fondant sprout leaves &
pork jus

Spiced roasted cauliflower, cauliflower quinoa, tea soaked raisins, hummus &
aubergine compote (v)

Pan Fried fillet of seabass, bok choy, mussels, spiced butternut & sweet soy sauce

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Poached pears with Chantilly cream, warm chocolate sauce, praline biscuit
& vanilla ice cream

Warm bitter chocolate tart, pistachio ice cream & pistachio praline

Spiced apple & hazelnut crumble & cinnamon ice cream

Please let us know of any allergies or dietary requirements
Completed pre-order to be received 7 days in advance
(if the pre-order is not received unfortunately choices cannot be guaranteed)





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Festive Party Menu

Salad of celeriac & roasted Jerusalem artichokes, mushroom & hazelnut pesto,
celeriac & truffle mousse (v)

Miso cured torched salmon, wasabi mayonnaise, pickled cucumber & ponzu

Pressed terrine of confit chicken, leeks and shitake mushrooms with potato,
caper & mustard

Cream of cauliflower soup, Dorset Blue Vinney, broccoli & walnut pesto,
warm cheese scone (v)

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Roast turkey, roast potatoes, sprouts, caramelised parsnips, pigs in blankets,
cranberry chutney & turkey jus

Slow cooked belly of pork, crushed carrot and swede, potato fondant,
sprout leaves & pork jus

Spiced roasted cauliflower, cauliflower quinoa, tea soaked sultanas, hummus,
aubergine compote (v)

Seared Mackerel escabeche, celeriac "choucroute, salt cod brandade fritter, aioli

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Poached pears with Chantilly cream, warm chocolate sauce, praline biscuit &
vanilla ice cream

Warm bitter chocolate tart, pistachio ice cream & pistachio praline

Lychee panna cotta, pineapple, mango & passion fruit salad, coconut tuille,
lemongrass & ginger sherbert

Please let us know of any allergies or dietary requirements
Completed pre-order to be received 5 days in advance
(if the pre-order is not received unfortunately choices cannot be guaranteed)

