



Christmas Day
at The Ollerod
2023

MENU

Amuse Bouche

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Local venison carpaccio, pickled beetroot, charred spring onion, crispy parsnip

or

Smoked beetroot carpaccio, goats cheese & horseradish mousse, charred spring onion, pickled salad (v)

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Crab & lobster raviolo, seafood bisque

or

Pumpkin & ricotta raviolo, burnt sage butter (v)

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Norfolk Bronze roast turkey, stuffing, bacon sweet & sour sprouts, roast potatoes, pigs in blankets, honey glazed carrots & parsnips, winter greens, turkey jus

or

Darts Farm Ruby Red beef Wellington, caramelised cauliflower puree, bone marrow stuffed Roscoff onion, mustard greens, sweet & sour sprouts, beef jus

or

Wild mushroom Wellington, caramelised cauliflower puree, stuffed Roscoff onion, mustard greens, sweet & sour sprouts, truffle & tarragon jus (v)

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Ollerod Christmas pudding, brandy cream

or

Mince pie affogato – sherry spiked espresso, mince pie, vanilla ice cream

or

Chocolate delice, blood orange, honeycomb, blood orange sorbet

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Tea / coffee, chocolate truffles

£195 per person
including Champagne on arrival & half a bottle of wine