

Christmas Lunch
at The Ollerod
25th December 2025

Amuse Bouche

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Crab & lobster tart, dill & yuzu mayo, char grilled fennel

or

Jerusalem artichoke velouté, truffle, chestnuts (v) (gf)

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Baked scallop, Dorset nduja & garlic butter, herb crumb (gf)

or

Goats cheese mousse, red wine poached pickled pear, walnut crumble (v)

or

Beef fillet tartar, Exmoor caviar, poached egg (gf)

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

or

Beef fillet Wellington, truffle & bone marrow mash, winter greens, red wine jus

or

Wild mushroom & tarragon Wellington, truffle & garlic mash, winter greens,
red wine jus (v) (gf)

or

Stokes Marsh Farm roast sirloin / Nut roast (v), Yorkshire pudding, sweet & sour
sprouts, roast potatoes, honey glazed carrots & parsnips, gravy

or

Whole grilled seabass, lemon & Champagne tartar velouté, Exmoor caviar,
confit potatoes, spinach & samphire

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Ollerod Christmas pudding, brandy crème anglaise

or

Affogato, mince pie, marmalade & whiskey ice cream

or

Black forest dome, Kirsch cherries, white chocolate whip, miso caramel

or

Cheese board, spiced saffron & pear chutney, crackers*

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Tea / coffee & petit fours

£199 per person, including Champagne on arrival

