

# January Lunch Set Menu

2-courses: £25 p/p

3-courses: £30 p/p

## Starters

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

Gin cured salmon with avocado, pickled cucumber & salmon caviar

Pressed terrine of confit chicken, shitake mushrooms, potato capers & mustard

Cream of butternut soup, spiced toasted pumpkin seeds, 'Parmesan' & pumpkin seed oil (v)

## Mains

Pan fried fillet of sea bream, warm "tartar" sauce, spinach & new potatoes

Slow cooked belly of pork, crushed carrot & swede, potato fondant, Winter greens & pork jus

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

Roast chicken, dauphinoise potatoes, sprouts, caramelised parsnips & chicken jus

## Sweets

Spiced prune & frangipane tart, toasted almonds & vanilla ice cream

Chocolate marquise, scorched marzipan, mascarpone ice cream & pear compote

Baileys crème brûlée & cappuccino ice cream

(v) Vegetarian. A vegan menu is available.

A discretionary 10% service charge is added to all bills which is distributed between the team

Allergen Advice: Please inform a member of the team of any allergies or dietary requirements. Please be aware that all 14 allergens are used in the kitchen and are present in the hotel, incl peanuts, sesame seeds & tree nuts. Whilst we cannot guarantee zero cross contamination, we assure you that we will do our utmost to avoid it.



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