



at
The Ollerod

22nd March 2020

Home cured salmon tartar, avocado, pickled shallots & crème fraiche

Cream of cauliflower soup, roasted cauliflower,
sourdough croutons & curry oil (v)

Terrine of ham hock & chicken, piccalilli & parsley mayonnaise

Salad of salt baked beetroot, apple, feta & hazelnuts (v)

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Roast:

∞ Free range Creedy Carver chicken

∞ Sirloin of Black Angus beef

∞ Vegan nut roast (v)

served with roast potatoes, Yorkshire pudding & seasonal vegetables

Olive oil poached fillet of fjord trout, fennel, salt cod brandade,
& lovage mayo

Cannelloni of wild mushroom, spinach & ricotta, artichoke puree,
lovage mayo, soy & seaweed jelly & “parmesan” (v)

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Dark chocolate fondant, miso caramel ice cream & caramelised banana

Passion fruit cheesecake, blood orange salad, poached rhubarb,
praline biscuit & blood orange ice cream

Affogato – Espresso over a scoop of homemade vanilla ice cream

Selection of cheeses from the British Isles, sourdough crackers &
Ollerod beetroot chutney (*£3 supplement*)

£40 per person, including a lovely gift for the Mums
Children’s menu available for the little ones