



### **Starters**

Freshly Prepared Chef's Soup of the Day with Crusty Bread Roll

Hollin Signature Chicken Liver Parfait, fig chutney with Ciabatta croute

Wild and Woodland Mushroom flavoured with Brandy Cream Parmesan and Truffle Oil served on toasted brioche

### **Mains**

#### **Maple Glazed Lancashire Pork Cutlet**

Served with Baby Spring Vegetables, Spiced Sweet Potato Puree with a Cider Apple Jus

#### **Roast Breast of Corn Fed Chicken**

Set on a Garlic Pomme Puree with Wilted Spinach and Bacon Crisp, finished with a Chablis and White Grape Cream

#### **Pan Fried Fillet of Sea Bass**

Set on Roast New Potato with Spring Vegetables and a Soft Herb Butter Sauce

#### **Wild and Woodland Mushroom Saute**

Served with Chilli Garlic and Soft Herbs, tossed with Fresh Tagliatelle and finished with grated Parmesan and Truffle Oil

### **Desserts**

Dark & White Chocolate Brownie with Vanilla Ice Cream

Sticky toffee Pudding with toffee sauce and ice cream

Farmhouse Cheese Selection with Fig Chutney & Miller Damsels Biscuits

**For all allergens please ask your server**



## **Sample Set Dinner Menu**

### **Amuse Bouche**

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### **To start**

Corn fed chicken and Bury black pudding terrine with an apple and endive salad and mustard mayonnaise

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### **Main course**

Roast rump of English lamb, puy lentil and root vegetables, port and red currant jus with a rosemary roast potato

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### ***To finish***

Valrohna 70% dark chocolate mousse with fresh raspberries and a dark rum Chantilly cream

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### **Coffee and truffles**

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### **To start**

### **Chef's choice soup of the day**

**Hollin Signature Chicken Liver Parfait served with a fig and apple chutney, fresh fig and ciabatta croute**

**Heritage Beetroot and English Goat's Cheese Salad with candy walnuts and house dressing**



**Main course**

**Maple Glazed Roast Pork Cutlet**

**served with Cajun sweet potato mash, chantenay carrots and an apple cider jus**

**Roast Brest of Chicken**

**served on garlic pomme puree with wilted spinach and a mushroom & shallot sauce**

**Pan Fried Fillet of Sea Bass**

**set on roasted new potato with baby vegetables served with a soft herb butter sauce**

**Wild & Woodland Mushroom Sauté**

**served with chilli and garlic tossed with fresh linguine finished with parmesan and truffle oil**

**Dessert**

**Cookies and Cream with chocolate & vanilla ice cream**

**Lemon Posset with a passion fruit gel served with vanilla short bread**

**Sticky Toffee Pudding with toffee sauce and toffee ice cream**

**To start**

**Chef's Choice Soup of the day**

**Thai Style Chicken Lollipops with chilli spring onion, sesame and Thai dressing**



**Bury black Pudding with sweet cured bacon**

**mustard sauce**

**and a soft poached egg finished with grain**

**Main course**

**Beer Battered Cod with hand cut chips, mushy peas and tartar sauce**

**Open Chicken & Mushroom Pie with duchess potato**

**Fresh Pea Risotto with fresh peas and goat's curd**

**Hollin Signature Beef Burger with smoke bacon, Swiss cheese served on a brioche bun with lettuce tomato, red onion and dill pickle with our recipe burger relish with skin on fries**

**Desserts**

**Dark and White Chocolate Brownie with fresh raspberry and vanilla ice cream**

**Classic French Apple Tart with sauce anglaise**

**Eton Mess**

**To start**



**Chef's Choice Soup of the day**

**Heritage Tomato, Bocconcini Mozzarella and Basil Salad with Olive Oil and Balsamic**

**English Asparagus with Maple Cured Bacon, Crisp Hen's Egg with Grain Mustard Sauce**

**Sauté of Wild Mushrooms flamed in brandy finished with cream and presented in a puff pastry tart with parmesan**

**Main course**

**Sauté of Beef Stroganoff**

**finished with beetroot and crème fraiche served with braised rice**

**Roast Salmon**

**presented on a bed of savoy cabbage and fresh peas with garlic crushed potato and grain mustard sauce**

**Roast Stuffed Courgette**

**with a tomato ragout with deep fried rocket and balsamic**

**Chicken and bacon Carbonara**

**finished with fresh parmesan and garlic ciabatta**

**Dessert**

**Raspberry Mille-Feuille with fresh raspberry and Chantilly cream**

**Classic bake well tart with custard and ice cream**

**Chefs cheese board**