

# HOLLINS SUITE MENU

## STARTERS

### Soup special

*Channel bass fillet, mint*

### Maldon Salt Baked Celeriac (V)

*Confit egg yolk, granny Smith apples, hazelnuts, tea poached dates*

### Chicken and Mushroom Terrine

*Wild mushrooms, asparagus, mushroom purée, English truffle oil*

## MAIN COURSES

### Free-range Chicken Breast

*Seasonal roots, puy lentils, mash, chicken pan gravy*

### Scottish Salmon Fillet

*House taramasalata, sea greens niçoise salad, lemon oil*

### Lemon and Ricotta Tortelloni (V)

*Grilled baby artichoke, homemade organic smoked ricotta cheese, hazelnuts, yuzu dressing*

## DESSERTS

### William Pear and Blackberry Flowerpot

*White chocolate, hazelnut crumble*

### Dark Chocolate and Lime Tart

*with Raspberries*

### Mango and Pineapple Mess

*Meringue, whipped cream*

## HALF-TIME

### British Steak and Ale Pie

*Slow-cooked tender beef in a rich craft ale gravy*

### British Cauliflower, Leek and Truffle Pie (V)

*Roast cauliflower and leeks in a creamy white wine and truffle sauce*

## FULL-TIME

### Handcrafted British Dairy Cheese

*Butler's Secret Mature Cheddar, Stilton, West Country Brie Fruit cake, grapes, caramelised walnuts, partly dried apricots, crackers, celery, apple chutney*

