



HOLLIN HALL
COUNTRY HOUSE HOTEL

NEW YEARS DAY MENU

Drinks & Canapes

~

Swiss Cheese & Smoked Bacon fondue with bread sticks

To Start

Roast Butternut Squash & Sweet Potato Soup with chilli and ginger
Prawn & Avocado Salad with crevettes, Bloody Mary cocktail sauce and pumpernickel bread
Corn Fed Chicken & Bury Black Pudding terrine with an apple and endive salad with mustard mayonnaise
Maple Glazed Confit Duck Leg presented on sweet roast red piperade with mulled cherries

To Clense Your Palette

Champagne Sorbet

To Follow

Roast Scottish Salmon

Served on chilli & ginger pak choi, spiced sweet potato, sesame and soy dressing

Roast Rump of English Lamb

With puy lentil, root vegetables, port and red currant jus all served with a rosemary roast potato

Beef Wellington

Roast sirloin of beef wrapped in a crepe with wild mushroom duxel and puff pastry presented on a chestnut sauté with creamed potato & a rich port jus

Wild Mushroom Spinach, Chestnut, Ricotta & Savoy Cabbage Wellington

Presented with roast sweet potato tomato & chilli ragu rocket and aged balsamic

All main courses are served with honey roast carrots, parsnips and cauliflower cheese

To Finish

Baileys & White Chocolate Bread & Butter Pudding with crème anglaise
Valrohna 70% Dark Chocolate Mousse with fresh raspberries & dark rum Chantilly cream
Mulled Wine Poached Winter Fruits Pavlova with vanilla crème fraiche
Chefs selection cheese board with quince jelly, grapes & Artisan biscuits

£75.00 per head

Includes evening Entertainment & Novelties

To book call us on

01625 359 708