

HOLLIN HOUSE HOTEL

SUNDAY LUNCH

Three Courses - £14.50 per person

Dishes marked with a price are supplement prices to be added to the fixed price.

APPETIZERS

Artisan Bread, Hummus & Dips (V) £4.00

Cherry Tomato Focaccia, Balsamic (V) (VF) £4.50

Mixed Olives (V) (GF) (VF) £3.50

STARTERS

SOUP OF THE DAY (V) (VF) (GFA)

served with crusty bread roll

HOMEMADE CHICKEN LIVER PARFAIT

Fig & date chutney, croutons

MUSHROOMS ON TOAST (V)

Wild garlic mushrooms on toasted brioche

PORK BELLY (GF) - £2.50

Roasted in Chinese seasoning with sesame

BABY BACK RIBS (GF) - £2.50

Roasted and finished with sesame

MAIN COURSE

ROAST CHICKEN SUPREME

Seasonal vegetables, sage stuffing, chipolata and roast gravy

BRAISED FEATHERBLADE OF BEEF

Seasonal vegetables, sage stuffing, yorkshire pudding, chipolata and roast gravy

HOLLIN HOUSE BURGER (GFA)

Toasted brioche, lettuce, tomato, onion, house dressing & skin on fries

SPICY BEAN BURGER (V)

Toasted brioche, lettuce, tomato, onion, house dressing & skin on fries

ROAST COD LOIN (GF) - £2.50

Wrapped in parma ham, served with wilted spinach, creamed mash & grain mustard sauce

DESSERTS

LEMON POSSET

Fresh chantilly cream, berries

BRITISH CHEESE BOARD - £4.00

Served with crackers, fig chutney & grapes

PASSIONFRUIT CHEESECAKE

Strawberry & Raspberry coulis

STICKY TOFFEE PUDDING - £3.50

Served warm with vanilla ice cream

CHOCOLATE FUDGE CAKE

Served warm with vanilla ice cream

(V) Vegetarian (GF) Gluten Free (GFA) Gluten Free Available (VF) Vegan (DF) Dairy Free.

Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut & gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering. All prices include VAT..