



## HOLMEWOOD HALL

### SAMPLE DINNER MENU

#### TO START

Sliced Smoked Duck Breast  
*Oriental Slaw, Toasted Sesame, Yuzu Dressing*

£ 6.50

Beetroot & Shallot Tart Tatin  
*Seared Goats Cheese, Aged Balsamic, Fine Herbs ( v )*

£ 6.25

Hot Roast Smoked Salmon  
*Pea Shoots, Salsa Verde, Lemon Crème Fraiche*

£ 6.25

Seared Scallops & Black Pudding Bon-Bon  
*Crispy Pancetta, Apple Puree, Chicken Jus*

£ 7.25

Butternut Squash Velouté with Sautéed Woodland Mushrooms  
*Truffle Oil, Grana Padano ( vg )*

£ 5.95

#### MAIN COURSE

Twice Cooked Belly of Pork  
*Bubble & Squeak, Black Pudding, Spiced Red Cabbage, Baby Leeks, Stout Gravy*

£ 16.45

Pan Fried Fillet of Sea Bass  
*Confit New Potatoes, Shaved Fennel, Orange & Samphire Salad, Dill Vinaigrette*

£ 16.95

Please note - If anyone in your party has any dietary requirement or allergies, please inform us when booking or placing your order.



## HOLMEWOOD HALL

Herb Crusted Rump of Lamb  
*Celeriac Puree, Fondant Potato, Ragout of Baby Vegetables, Buttered Kale*

**£ 18.45**

Chargrilled 28 Day Dry Aged Rib Eye Steak  
*Buttered Field Mushroom, Herb Roast Plum Tomato, Triple Cooked Chips, Watercress.*

**£ 21.95**

*add Peppercorn Sauce or Bearnaise Sauce @ £ 1.95*

Cumin Spiced Cauliflower Steak  
*Candied Fruit Cous-Cous, Cauliflower Bhaji, Coconut Laksa, Coriander Salsa ( vg )*

**£ 14.95**

### DESSERTS

70% Bitter Chocolate Truffle Torte  
*Clotted Cream, Black Forest Cherries*

**£ 6.25**

Baked White Chocolate Cheesecake  
*Ginger Biscuit Crumb, Pistachio, Rhubarb & Pink Gin Compote*

**£ 5.95**

Sticky Toffee & Medjool Date Pudding  
*Clotted Cream, Baileys Butterscotch Sauce*

**£ 5.95**

Chargrilled Pineapple, Vanilla Ice Cream  
*Rum Sponge, Steeped Winter Berries ( vg )*

**£ 5.95**

Warm St Marcellin, Walnut Bread, Orchard Fruit Chutney

**£ 6.25**

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