



THE
PUMPING HOUSE

OLLERTON

Host a Roast Menu

Choose one starter, one main & one dessert

Choose Your Guest To Carve For The Table. A Whole Cut of Meat Served To Your Table With Carving Board, Knife Set, Apron & Chefs Hat.

Starters

Roast Plum Tomato Confit Garlic & Basil Soup (GF) (VG)

Sweet Chilli Roast Chicken,
Mango Salad & Crispy Won Ton

Sweet Potato, Smoked Paprika Soup,
Spring Onion Crème Fraiche (GF)

Chicken Liver & Brandy Pate,
Raisin Chutney, Brioche Fingers

Smoked Salmon, Grated Egg White,
Yolk, Gherkin,
Shallots & Sour Cream (GF)

Leek & Potato Soup, Chive Scones

Sauté Creamy Garlic Mushrooms on
Rustic Toast

Prawn Cocktail, Baby Gems,
Pickled Cucumber Ribbons,
Bloody Mary Sauce (GF)

Minestrone Soup (VG)

Peppered Mackerel & Spring Onion
Fish Cake,
Tomato & Chili Jam (GF)

Tomato & Avocado Bruschetta,
Shaved Faux Feta,
Herb Dressing (VG)

The Pumping House,
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Mains

Slow Roast Top Rump of Beef, Yorkshire Puddings (GF)
Roast Loin Of Pork, Apricot & Sage Stuffing, Sea Salt Crackling
Rosemary & Thyme Marinated Leg of Lamb (GF)
Herb Basted Turkey Breast, Chipolatas & Pancetta (GF)
Honey & Wholegrain Mustard Roasted Ham (GF)

Vegetarian Option If Required:

Caramelised Onion & Lentil Loaf (VG)
Sweet Potato, Spinach, Faux Feta, Spanakopita (VG)

All served with Maris Roasted Potatoes, Seasonal Vegetables & House Gravy

Additional sides:

Yorkshire Pudding - £1.50 pp
Cauliflower Cheese - £15.00 Per Sharing Bowl
Roasted Roots - £15.00 Per Sharing Bowl

Desserts

Bramley Apple Crumble Tart, Butter Toffee Ice Cream & Cinder Toffee	Lemon Posset, Mini Meringues, Lemon Curd & Sorbet (GF)
Blueberry & Lemon Brioche Butter Pudding, Blueberry Compote, Whipped Lemon Curd Cream	Steamed Syrup & Orange Sponge, Vanilla Custard
Raspberry & Lime Cheesecake, Raspberry Sorbet	Espresso Coffee & Cashew Nut Tiramisu (GF) (VG)
Warm Treacle Tart, Clotted Cream Ice Cream	Dark Chocolate & Biscoff Brownie, Vanilla Ice Cream (VG)
Irish Cream Filled Profiteroles, Toffee Sauce	Szechuan Pepper Roasted Pineapple, Toasted Coconut & Coconut Sorbet (GF) (VG)

£45.50 + VAT

* Dietary requirements can be catered for upon request.