

THE
PUMPING HOUSE

OLLERTON

Corporate Dinner Menus



THE PUMPING HOUSE, BRAKE LANE, OLLERTON, NEWARK NG22 9HQ

MENU ONE

Starter

Griddled Chicken and Pancetta with a Salad of Baby Leaves, Parmesan and Caesar Dressing (G)

Smoked Salmon with Caviar Crème Fraiche and Rye Bread (G)

Ham Hock Terrine with Sweet Pea Puree, Air Dried Pancetta, Homemade Piccalilli and Sourdough Toast (G)

Roast Mediterranean Vegetable and Glazed Goats' Cheese Tart with Sun Blushed Tomato and Fresh Herb Salad (V) (VE) (G)

Wild Mushroom and Truffle Oil Soup with Tarragon Crème Fraiche and Toasted Sourdough (V) (VE) (G)

Main Course

Pan Fried Chicken Breast with Herbed Crushed Potatoes, Grilled Asparagus and White Wine Cream

Local Lincolnshire Sausages, Mustard Mashed Potato and Caramelised Onion Gravy (G)

Butternut Squash filled with Ratatouille Provençale and Butter Beans (V) (VE)

Fillet of Sea Bream, Parsnip Puree, Herbed Crushed Potatoes, Wilted Spinach and Lemon Emulsion

Roast Pumpkin and Sage Risotto with Aged Parmesan and Nut Brown Butter

Dessert

Bramley Apple and Seasonal Fruit Crumble with Crème Anglaise or Vanilla Ice Cream (V) (G)

Glazed Tart Au Citron with Raspberry Sorbet, Lemon Mascarpone and Spun Sugar (V) (G)

Baileys Crème Brûlée with Homemade Shortbread (G)

Selection of Ice Creams and Sorbets (V) (VE)

MENU TWO

Starter

Antipasti Platters of:

Cured Meats - Parma Ham, Napoli, Alderton Ham, Bresola and Milano Salami
Cheeses - Buffalo Mozzarella, Cambozola and Manchego
Olives, Sunblushed Tomatoes and Grilled Red Peppers
Breads including Foccacia, Sourdough and Olive Bread

Roast Tomato and Fresh Basil Soup with Mozzarella Cream and Pesto Oil (V) (VE)

Mini Smoked Haddock Fishcakes with warm Tartare Sauce, Watercress, Lemon and Picked Red Onion Salad (G)

Seared Beef with Gorgonzola, Pickled Red Onion, Watercress and Wild Rocket Salad

Golden Cross Goats' Cheese, Pickled Beetroot, Red Onion Marmalade and Red Wine Reduction (V) (VE) (G)

Main Course

Asparagus and Champagne Risotto with Mascarpone and Wild Rocket (V) (VE)

Braised Blade of Locally Reared Beef, Celeriac and Potato Mash with Red Wine Jus

Coq Au Vin made with Free Range Chicken, Pancetta, Button Mushrooms and Beaujolais with
Creamy Mashed Potato and Green Beans

Fillet of Organic Salmon with Wilted Pak Choi, Soy Sesame Honey Dressing, Fresh Coriander and Preserved Lime

Rump of Lamb, Madras Potatoes, Baby Leeks and Pan Juices

Dessert

Sticky Toffee Pudding with Custard or Vanilla Ice Cream

Dark Chocolate Fondant with Madagascan Vanilla Ice Cream (V) (G)

Brioche and Butter Pudding with Vanilla Anglaise and Baileys Shooter (V) (G)

Selection of Ice Creams and Sorbets Available (V) (VE)

MENU THREE

Starter

Duck Liver Parfait with Toasted Brioche, Spiced Pear Chutney and Vanilla Essence (G)

French Onion Soup with Melted Gruyere Croutons (G)

Prawn and Cromer Crab Cocktail, Gin and Lime Mousse, Grilled Lime and Granary Bread (G)

Blue Cheese, Poached Pear and Caramelised Walnut, Parma Ham and Rocket Salad with Port and Lemon Thyme Reduction
(V if required)

Brie and Celery Tartlet with Warm Potato Salad and Dijon Mustard Emulsion (V)

Main Course

Grilled Sirloin of Locally Reared Beef with Homemade Chips, Grilled Mushroom and Béarnaise Sauce

Pancetta wrapped Chicken Breast with Potato Fondant and Chasseur Sauce

Cranberry, Red Onion and Quinoa Tagine with Toasted Saffron Rice, Flatbread and Mint Yoghurt (V) (VE)

Pan Fried Fillet of Halibut with Crushed Potatoes, Shellfish Bisque and Parmesan Tuile

Goats' Cheese, Roast Tomatoes, Pine Nuts and Parmesan Crumble (V) (VE) (G)

Dessert

Chocolate Fudge Brownies with Dark Chocolate Foam, Chocolate Soil and Madagascan Vanilla Ice Cream (V) (VE) (G)

Profiteroles with Chocolate Fudge Sauce (V) (G)

Knickerbocker Glory: Vanilla Ice Cream, Mixed Berries, Vanilla Cream and Chocolate Flake (V)

Glazed Tart Au Citron with Raspberry Sorbet, Lemon Mascarpone and Spun Sugar (V) (G)

Selection of Ice Creams and Sorbets Available (V) (VE)