

WEDDING MENU

CANAPÉS

Fresh chipolatas with honey, cider and mustard marinade

Pea and mint arancini risotto balls

Chicken liver parfait on brioche and crisp onions

Smoked salmon and lemon cream cheese crostini

STARTERS

Butternut squash and lemongrass veloute baked kaiser roll with salted butter (V)

Orange and beetroot carpaccio salad (VG)

Cajun chicken skewers, mint yoghurt and mixed leaves

MAINS

Confit of belly pork on sage creamed potatoes
with roasted apple cider jus and crispy crackling

Topside of beef, or half a roasted chicken, roast potatoes, seasonal vegetables
homemade Yorkshire pudding and Pollards signature gravy

Sweet potato, cashew & apricot chutney tart (VG)

Cod loin, roasted tomatoes, new potatoes and lemon butter
with glazed tenderstem broccoli

DESSERTS

A symphony of Belgian chocolate desserts

Lemon and lime posset with homemade sable biscuits

Banoffee cheesecake, caramelised banana and fudge sauce

FOOD ALLERGIES & INTOLERANCE

Before ordering your food or drink please speak to a member of staff if you have a food allergy or food intolerance some items on this menu may contain nuts, or traces of nuts (V) denotes vegetarian & (GFOA) denotes gluten free option available.

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A service charge of 10% will be applied to all food bills; tips go directly to the whole team and not to management.
If you prefer not to tip in this way, please let your server know.