

POLLEN

LUNCH MENU

Available lunch
1st to 23rd and 26th to 31st December

3 COURSES 65

Mulled wine \$12
Spiced apple and whiskey \$12

Snacks

Cured King salmon, pomegranate, bacon, crème fraiche
Roasted vegetable, foie gras and truffle terrine, toasted brioche
Winter tart, 16 vegetables, porcini ice cream (V)
Lobster and red prawn ravioli, tomato, lemongrass and basil +8

Naturally fed young turkey, roasted vegetables, pancetta
Venison Wellington, carrot and caraway, truffled potato puree +8
Pan fried red mullet, fregola, cauliflower, monks' beard, herb jus
Zucchini, pumpkin and barley risotto (V)

"Egg nog"

Sweetcorn mousse cake, Oreys 35% chocolate, goji sorbet

Earl grey cream and jelly, hazelnut, black cherry

British cheese selection

Smoked Northumberland, Stilton, Wigmore

Mince pies

Coffee/ tea +5
Wine pairing +45

All prices are subject to service charge and tax