

Christmas Day

at the

Old Hall Hotel

APPETISER

Sweetcorn velouté

TO START

Wild boar and Derbyshire black pudding terrine

Wrapped in smoked streaky bacon, pea shoots and homemade piccalilli (GF)

Salar Heat smoked wild salmon tian

With crème fresh, Lilliput capers, lemon butter and sourdough

Heritage tomato bruschetta

With garlic and basil on toasted sourdough (VG)

MAIN COURSE

Roast free range turkey & chestnut stuffing

With pigs in blankets, winter vegetables and goose fat roast potatoes (GF opt)

Pan-seared seabass

With dill crushed potatoes, brown shrimp and lemon butter (GF)

Sweet potato and chestnut mushroom Wellington

With caramelised parsnip purée and winter vegetables and cranberry reduction (VG)

DESSERTS

Traditional Christmas pudding

With brandy white chocolate sauce (VG)

Homemade Bakewell pudding

With sherry crème anglaise

White chocolate and lime mousse

With tequila jelly and passion fruit sorbet (GF)

A selection of Derbyshire cheeses

With biscuits and fig chutney

Freshly ground coffee and petit fours

FIVE COURSES FOR £90 PER HEAD

Please note, we use nuts, fish, egg, shellfish, milk and gluten products within our kitchens and it is impossible to fully guarantee separation of these items in storage, preparation or cooking. Please inform our staff of any food allergies prior to placing your order.

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