

Valentines Day

Starters

Heritage Tomato & Burrata Salad VG, GF

Fresh marinated heritage tomatoes topped with creamy Burrata and basil dressing.

Hot Smoked Mackerel Pate & Toasted Crumpet

Creamy Mackerel & chive pate crispy crumpet, pickled vegetable & lemon vinaigrette

Confit Duck Leg Crostini

Toasted ciabatta topped with slow confit duck leg caramelised onions & goats cheese

Mains

Wild Mushroom & Truffle Oil Pappardelle VG

Sautéed wild mushrooms with garlic infused truffle oil, cream & Pappardelle pasta, topped with parmesan

Cod Meunière With Pea & Asparagus Risotto GF

Beurre noisette & herb basted cod loin, on a bed of silky pea and asparagus risotto & parmesan

Pan Roasted Sirloin Steak & Mushroom Diane GF

Butter basted sirloin steak, mushroom Diane sauce, truffle parmesan fries & buttered spinach

Desserts

The Old Hall Hotels Traditional Bakewell Pudding VG

House made traditional Bakewell Pudding & custard

Gooey Salted Caramel Brownie VG

Decadent salted caramel brownie, chocolate sauce & black vanilla clotted cream ice cream

Champagne & Raspberry Posset VG, GF

Tart & creamy Posset with a hint of fizz with crisp shortbread biscuits

Two courses £28

Three courses £38

Book three courses to receive a free bottle of house wine

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.