

# 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

### **Goey 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.