

Old Hall Hotel

PARTY MENU

TO START

CHEF'S HOMEMADE SOUP OF THE DAY

With fresh crusty bread (GF opt, VG)

CHICKEN LIVER PARFAIT

With sourdough bread and fig chutney (GF opt)

BLACKENED CAJUN FISH TACO

With avocado and lime crema

WILD MUSHROOM AND THYME PÂTÉ

With crusty bread and watercress (VG)

MAIN COURSE

ROAST FREE RANGE TURKEY

AND ROAST GOOSE FAT POTATOES

With pigs in blankets, chestnut stuffing and winter vegetables (GF opt)

PORK LOIN AND DERBYSHIRE BLACK PUDDING

With bubble & squeak mash and wholegrain mustard cream sauce

PAN FRIED LOCH FYNE SALMON

With crushed baby potatoes kale and creamy beurre blanc sauce (GF)

WILD MUSHROOM AND SPINACH LINGUINI

In a white wine cream sauce (VG)

DESSERT

TRADITIONAL CHRISTMAS PUDDING

With brandy sauce (VG)

DARK CHOCOLATE AND BLACKBERRY BROWNIE

With vanilla ice cream and chocolate sauce (GF)

STICKY GINGER PUDDING

With butterscotch sauce and vanilla ice cream (VG)

CHEESE & BISCUITS

A selection of local cheeses with homemade winter chutney

Supplement £2.50

2 COURSES £26

3 COURSES £32

OLD HALL HOTEL, MARKET PLACE, HOPE, HOPE VALLEY S33 6RH
01433 620160

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.