

# NEW YEARS EVE

AT THE

# OLD HALL HOTEL

## TO START

Traditional Haggis, neeps & tatties  
with whisky sauce

Hand-dived Scottish scallops & Stornoway black pudding  
with burnt cauliflower purée and pea shoots

Butternut squash, chilli and coriander velouté  
with warm crusty bread & butter (VG)

Sweetcorn, courgette and feta fritters  
with confit garlic aioli and baby watercress (VG, GF)

## MAIN COURSE

Roast Highland venison haunch  
with parsnip & beetroot crisp drizzled with red currant and port jus (GF)

Pan-seared chicken supreme, crispy prosciutto  
and a creamy Chantrell mushroom sauce (GF)

Confit Gressingham duck leg  
with a fresh red currants and a rich sticky plum sauce (GF)

*All above main courses served with duck fat roast potatoes  
and winter root vegetables*

Roasted Butternut squash and sage risotto  
with dressed rocket and toasted pumpkin seeds (VG,GF)

## DESSERTS

Baileys cheesecake with salted caramel ice cream

The Old Hall's traditional Bakewell Pudding  
with warm custard and almond brittle

Death by chocolate brownie  
with vanilla bean ice cream and Belgian chocolate sauce

Vegan dessert available upon request

Selection of Derbyshire cheeses with biscuits

3 COURSES £45

PLEASE NOTE, WE USE FISH, EGG, MILK AND GLUTEN PRODUCTS WITHIN OUR KITCHENS AND IT IS IMPOSSIBLE TO FULLY GUARANTEE SEPARATION OF THESE ITEMS IN STORAGE, PREPARATION AND COOKING. PLEASE INFORM OUR STAFF OF ANY ALLERGIES PRIOR TO PLACING YOUR ORDER.