

CHRISTMAS DAY

AT THE

Old Hall Hotel



APPETIZERS

YORKSHIRE PUDDING

WITH BEEF DRIPPING ONION GRAVY (VG OPT)

TO START

WILD BOAR AND DERBYSHIRE BLACK PUDDING TERRINE

WRAPPED IN SMOKED STREAKY BACON, PEA SHOOTS
AND HOMEMADE PICCALILLI (GF)

HEBRIDEAN 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 DISHES

ROAST FREE RANGE TURKEY & CHESTNUT STUFFING

WITH GOOSE FAT ROAST POTATOES, PIGS IN BLANKETS, WINTER VEGETABLES,
CHESTNUT STUFFING AND RICH TURKEY GRAVY (GF OPT)

ROAST YORK GAMMON

WITH GOOSE FAT ROAST POTATOES, WINTER VEGETABLES, CHESTNUT
STUFFING AND RICH PORT GRAVY (GF OPT)

SWEET POTATO AND CHESTNUT MUSHROOM WELLINGTON

WITH CARAMELISED PARSNIP PURÉE, WINTER VEGETABLES AND CRANBERRY
REDUCTION (VG)

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

WITH BRANDY WHITE CHOCOLATE SAUCE

HOMEMADE BAKEWELL PUDDING

WITH SHERRY CRÈME ANGLAISE

DARK CHOCOLATE ORANGE MOUSSE

WITH COINTREAU JELLY (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.

THE OLD HALL HOTEL, MARKET PLACE, HOPE, HOPE VALLEY, S33 6RH. TEL: 01433 620160