



New Year's Eve

HOGMANAY @ THE OLD HALL HOTEL

STARTERS

HAGGIS WELLINGTON

with Loch Lomond whisky sauce

HEBRIDEAN SCOTTISH SCALLOPS & STORNOWAY BLACK PUDDING

with burnt cauliflower purée and pea shoots

BUTTERNUT SQUASH CHILLI AND CORIANDER VELOUTÉ

with warm crusty bread & butter (VG, GF opt)

CREAMY MUSHROOM AND TRUFFLE MILLEFEUILLE

on a Derbyshire oatcake stack with garlic & saffron oil (VG)

MAINS

ROAST HIGHLAND VENISON HAUNCH

with parsnip & beetroot crisp drizzled with a redcurrant and port jus (GF)

PAN-SEARED CHICKEN SUPREME

crispy prosciutto and a creamy Chanterelle mushroom sauce (GF)

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

SCOTTISH SALMON FILLET

with crushed baby potatoes, tenderstem broccoli and lemon beurre blanc

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 BAKWELL PUDDING

with warm custard and almond brittle

CHOCOLATE COVERED PROFITEROLES

with white chocolate shavings

VEGAN DESSERT AVAILABLE UPON REQUEST

3 COURSES £50

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.

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