



OLD HALL INN

Christmas Group Lunchtime Menu

2 COURSES £25 3 COURSES £30

Starters

Winter Vegetable Focaccia - balsamic & olive oil £7 (G, Ve, Su)

Spiced Winter Squash Soup - walnut sourdough - £8.50 (Su, N, G, *N/GF on request*)

Cured Mackerel - gin & tonic pickled cucumber, horseradish cream, beetroot gel £10 (F, Su, Se, M)

Confit Chicken Thigh - chorizo & butterbean cassoulet, house focaccia £10 (Su, G, So, M)

Burrata - blood orange, candied cinnamon cashew, mulled wine glaze £10 (M, Su, N)

Main Course

Roast Turkey - apricot & sage stuffing, creamy chestnut sprouts, roast potatoes, buttered mash, pig in blanket, house gravy - £20 (M, Su, G *GF on request*)

Nut Roast - creamy chestnut sprouts, roast potatoes, buttered mash, cardamon carrot, confit garlic & thyme gravy - £18 (M, Su, G, *GF/Ve on request*)

Stone Bass - winter squash masala, onion bhaji, mint yoghurt, burnt leek oil - £24 (F, M, Su) (£4 surcharge)

Glazed Honey & Orange Duck Breast - celeriac hash brown, caramelised onion puree, red cabbage, juniper jus - £27 (M, Su, Ce, G *GF on request*) (£7 surcharge)

Spiced Pumpkin Risotto - toasted pumpkin seeds, feta crumb - £15 (M, *DF/Ve on request*)

300g Sirloin - Lean, tender, flavoursome and juicy steak, balsamic dressed salad, house fries - £27 (G, Ce, Mu, *GF on request*) (£7 surcharge)

Dessert

Rum Baba - caramelised rum & raisin, chantilly cream - £9 (Su, M, E, G)

Sticky Toffee Pudding - brandy sauce, candied almonds, vanilla ice cream - £8 (N, M, E, G)

Baileys, Ruby Chocolate & Red Currant Bread and Butter Pudding - baileys custard - £9 (M, E, G, Su)

S'mores Brownie - caramel chocolate ganache, chocolate ice cream - £9 (E, M)

Festive Cheese & Cracker Selection - apple, onion & brandy chutney, artisan crackers - £12 (Su, M, G)



OLD HALL INN

Christmas Group Evening Menu

3 COURSES £35

Starters

Winter Vegetable Focaccia - balsamic & olive oil (G, Ve, Su)

Spiced Winter Squash Soup - walnut sourdough (Su, N, G, *N/GF on request*)

Cured Mackerel - gin & tonic pickled cucumber, horseradish cream, beetroot gel (F, Su, Se, M)

Confit Chicken Thigh - chorizo & butterbean cassoulet, house focaccia (Su, G, So, M)

Burrata - blood orange, candied cinnamon cashew, mulled wine glaze (M, Su, N)

Main Course

Roast Turkey - apricot & sage stuffing, creamy chestnut sprouts, roast potatoes, buttered mash, pig in blanket, house gravy (M, Su, G *GF on request*)

Nut Roast - creamy chestnut sprouts, roast potatoes, buttered mash, cardamon carrot, confit garlic & thyme gravy (M, Su, G, *GF/Ve on request*)

Stone Bass - winter squash masala, onion bhaji, mint yoghurt, burnt leek oil (F, M, Su) (£4 surcharge)

Glazed Honey & Orange Duck Breast - celeriac hash brown, caramelised onion puree, red cabbage, juniper jus (M, Su, Ce, G *GF on request*) (£7 surcharge)

Spiced Pumpkin Risotto - toasted pumpkin seeds, feta crumb (M, *DF/Ve on request*)

300g Sirloin - Lean, tender, flavoursome and juicy steak, balsamic dressed salad, house fries (G, Ce, Mu, *GF on request*) (£7 surcharge)

Dessert

Rum Baba - caramelised rum & raisin, chantilly cream (Su, M, E, G)

Sticky Toffee Pudding - brandy sauce, candied almonds, vanilla ice cream (N, M, E, G)

Baileys, Ruby Chocolate & Red Currant Bread and Butter Pudding - baileys custard (M, E, G, Su)

S'mores Brownie - caramel chocolate ganache, chocolate ice cream (E, M)

Festive Cheese & Cracker Selection - apple, onion & brandy chutney, artisan crackers (Su, M, G)