



OLD HALL INN

# Christmas Group 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)