

The OLD HALL Hotel

Christmas PARTY MENU

TO START

Chef's homemade soup of the day

With fresh crusty bread

Ham hock and chorizo terrine

With toasted sourdough

Atlantic prawn cocktail

With wholegrain bloomer and Cornish butter

Creamy mushroom risotto

With rocket and Modena balsamic

MAIN COURSES

Roast free range turkey and roast goose fat potatoes

With pigs in blankets, chestnut stuffing and winter vegetables

Rich beef bourguignon

With creamy mash potato and a Yorkshire pudding

Pan-fried Loch Fyne salmon

With crushed baby potatoes kale and creamy fish sauce

Butternut, beetroot and kale Wellington

With winter vegetables and s tomato and red pepper sauce

DESSERTS

Traditional Christmas pudding

With brandy sauce

Lemon and mascarpone cheesecake

With fresh pouring cream and a raspberry compote

Chocolate mousse

With a winter berry salad

Cheese & biscuits

A selection of local cheeses with homemade winter chutney

(Supplement £2.50)

2 COURSES FOR £25

3 COURSES FOR £30

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.

