

The
OLD HALL
Hotel

New Years Eve

TO START

Hand dived Scottish scallops & Stornoway black pudding

with pea purée and pea shoots

Chicken liver & cognac parfait

with spiced fruit chutney, fresh rocket and toasted focaccia

Sweetcorn and shallot velouté

with warm crusty bread & butter (V)

Trio of melon & wild winter berries with, fresh mint and cointreau syrup (VG, GF)

MAIN COURSE

Roast Highland venison haunch

with parsnip & beetroot crisp, red current and a wild winter berry jus (GF)

Pan seared chicken supreme

crispy prosciutto and a creamy Cantrell mushroom sauce (GF)

Confit Gressingham duck leg

with fresh red currants and a rich sticky plum sauce (GF)

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

Roast pumpkin risotto with dressed rocket and toasted pumpkin seeds (VG,GF)

DESSERT

Baileys cheesecake

with salted caramel ice cream

Winter berry meringue tower

with Chantilly, wild berries and a mixed berry coulis

Death by chocolate brownie

with vanilla bean ice cream and Belgian chocolate sauce

Vegan dessert available upon request

Selection of Derbyshire cheeses with biscuits

2 COURSES FOR £29

3 COURSES FOR £35

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