

The Old Hall Hotel

Main Street, Frodsham, Tel 01928 732052

June Restaurant Menu

Breads

Baked garlic bread £1.50, or with melted cheese £2.25

Artisan bread selection rolls with butter and a balsamic glaze £3.50

Soups and Starters

Home-made soup of the day £4.95

French onion soup £5.95

Crab salad with a pineapple and mango chili salsa £6.50

Smoked salmon served with buttered brown bread and a yoghurt and chive dressing £6.95

Deep fried brie, with toasted pumpkin seeds and a raspberry dressing £5.95

Feta cheese, pea, mint and watercress salad with baby beets and a lemon dressing £5.75

Charcuterie board £6.50

Air-dried ham, chicken liver pate, olives, roasted peppers, chorizo served with mini bread and chutney

Classic Moules Mariniere with mini garlic bread – starter £6.95 / main course £9.95

Light Meals

Old Hall seafood pie – *fish of the day in a white wine and cream sauce, topped with buttered mash.* £10.95

Deep fried scampi *with hand cut chips* £9.95

Chicken and bacon penne pasta *in a white wine and parmesan sauce* £10.95

Old Hall steak burger *topped with bacon and cheese, served with tomato chutney and hand cut chips* £12.25

Fillet of cod deep-fried in a beer batter *served with hand cut chips, garden peas and tartar sauce* £12.95

Grilled gammon steak *topped with fried egg and hand cut chips* £10.95

Cumberland sausage set on buttered mash with garden peas and a red wine sauce £9.95

Char-grilled minute steak *served with a peppercorn sauce and hand-cut chips* £13.95

Salmon and smoked salmon fishcakes with a baby leaf salad and lemon mayonnaise £10.95

Chicken curry with braised basmati rice, mini naan breads and cucumber and mint £10.95

Main Courses

Chef's roasted of the day *with seasonal vegetables and roasted potatoes* £14.95

Char-grilled tuna *served with mange tout, roasted baby gem lettuce, new potatoes, sun dried tomatoes with a yoghurt and chive dressing* £15.95

Pan-fried breast of chicken *set on buttered mash with baby carrots, braised leeks, topped with crisp bacon and served with a red wine sauce* £15.95

Baked supreme of salmon *served on noodles with roasted peppers, baby gem lettuce, mange tout and a Thai dressing* £15.95

Char-grilled 8oz sirloin steak *with baked field mushrooms, tomatoes, beer battered onion rings and hand cut chips* £21.95
Sauces, - Pepper, Red Wine or Diane sauces £2.00 supplement

Roasted duck breast *served with braised fondant potato, roasted carrots and a blackberry sauce* £17.95

Shoulder of lamb slow braised in a barbecue marinade *served with roasted baby potatoes, root vegetable slaw and a bourbon sauce* £17.95

Sweet potato and cauliflower curry *with braised rice, mini naan breads, onion bhajis and a cucumber yoghurt ratia* £14.95 (V)

Char-grilled 6oz rib-eye steak with sweet potato wedges, cauliflower croquettes, broad beans and a red pepper mayonnaise £19.95

Baked feta, lemon and pepper confit parcels *served with toasted pitta bread and a root vegetable slaw* £14.95 (V)

Additional Side Orders £2.95 each

Selection of seasonal vegetables, Portion of hand-cut chips

Buttered new potatoes, Creamy mashed potatoes,

Beer battered onion rings, Buttered Chantenay carrots

Desserts & Cheese £5.95

Iced vanilla parfait with a strawberry compote and poppy seed Tuiles

Dark chocolate tart with a mandarin sorbet

Coconut panna cotta with roasted pineapple

Fresh fruit salad with cream or ice cream

A selection of Cheshire Farm ice-creams

Selection of cheeses with homemade chutney, grapes and celery

Coffee

Freshly ground or decaffeinated coffee £2.65 Gaelic, Royal or Special Coffees £5.95

Espresso £1.95 Latte £2.25 Cappuccino £2.25

Food Allergies & Intolerances

Our menu descriptions do not contain all ingredients, so please ask a member of staff before ordering if you have any allergy or dietary requirements. We do not operate a gluten or dairy free kitchen; however we will endeavour to modify all dishes on request. We cannot guarantee that any of our dishes do not contain traces of nuts

Telephone 01928 732052

Email info@oldhallhotelfrodsham.co.uk

Web www.oldhallhotelfrodsham.co.uk

June Sunday Luncheon Menu

Two Course £15.95, Three course - £18.75 Inc VAT

Starters

Homemade soup of the day

Crab salad with a pineapple and mango chili salsa

Smoked salmon served with buttered brown bread and a yoghurt and chive dressing

Deep fried brie, with toasted pumpkin seeds and a raspberry dressing

Feta cheese, pea, mint and watercress salad with baby beets and a lemon dressing

Main Courses

Roasts of the Day

Roast Sirloin of Beef with Yorkshire pudding

Roast shoulder of pork with chestnut stuffing

Roast Cheshire Turkey with cranberry sauce

All served with roast potatoes cooked in duck fat and pan gravy

Pan-fried breast of chicken set on buttered mash with baby carrots, braised leeks, topped with crisp bacon and served with a red wine sauce

Baked supreme of salmon served on noodles with roasted peppers, baby gem lettuce, mange tout and a Thai dressing

Shoulder of lamb slow braised in a barbecue marinade served with roasted baby potatoes, root vegetable slaw and a bourbon sauce

Char-grilled 6oz rib-eye steak with sweet potato wedges, cauliflower croquettes, broad beans and a red pepper mayonnaise (Supplement £2.00)

Baked feta, lemon and pepper confit parcels served with toasted pitta bread and a root vegetable slaw

Main Courses include fresh seasonal vegetables and potatoes

Puddings

Iced vanilla parfait with a strawberry compote and poppy seed Tuiles

Dark chocolate tart with a mandarin sorbet

Coconut panna cotta with roasted pineapple

Fresh fruit salad served with either cream or ice cream

Selection of Cheshire Farm ice cream or sorbets

British and continental cheeses with home-made chutney, grapes and celery

Coffee

Freshly ground or decaffeinated coffee with chocolate mints £2.65

The Old Hall Hotel

Main Street, Frodsham,



June Menu

Tel 01928 732052

Email info@oldhallhotelfrodsham.co.uk

Web www.oldhallhotelfrodsham.co.uk



