

OUR GIFT VOUCHERS MAKE AN IDEAL CHRISTMAS
PRESENT, THESE CAN BE PURCHASED AT THE BAR.

THE
OLD HALL
FRODSHAM

t: 01928 732052

**The Old Hall,
Main St,
Frodsham,
WA6 7AB**

Our usual daily menu is available throughout December. For parties of eight or more a deposit of £10pp is required to secure your booking. Pre-ordering is required for Christmas bookings of 8 or more people.



THE OLD HALL

BAUBLES & ALL

Celebrate with friends, family or colleagues with our festive Baubles & All menu.

2 Courses with Tea or Coffee : £19.95

3 Courses with Tea or Coffee : £25.95

MULLED WINE SALMON GRAVALAX
horseradish crème fraîche & homemade soda bread

HONEY ROAST PARSNIP SOUP
crusty bread

DOUBLE BAKED GOAT'S CHEESE SOUFFLÉ

PRESSED PORK SHOULDER TERRINE
spiced apple purée & hazelnut

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TRADITIONAL CHRISTMAS TURKEY
stuffing, seasonal vegetables, roasties, chipolatas & pan gravy

WILD MUSHROOM & CHESTNUT RISOTTO

BRAISED FEATHERBLADE BEEF
mulled wine braised cabbage & bacon mashed potato

ROASTED SALMON FILLET
crushed potato, charred sprouts & bacon, caramelised parsnip purée

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CHRISTMAS PUDDING
brandy sauce

CHOCOLATE MOUSSE
salted caramel, honeycomb & hazelnut ice cream

IRISH CREAM CHEESECAKE
mint ice cream & bitter chocolate sauce

LOCAL CHEESE & BISCUITS
apple chutney

Available from Monday 26th November - Monday 24th December

CHRISTMAS CRACKER

Available Monday - Friday from 12 until 5pm • 3 Courses : £14.95

HONEY ROAST PARSNIP SOUP
crusty bread

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TRADITIONAL CHRISTMAS TURKEY
stuffing, seasonal vegetables, roasties, chipolatas & pan gravy
or

WILD MUSHROOM & CHESTNUT RISOTTO

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CHRISTMAS PUDDING
brandy sauce

NEW YEAR'S EVE

**Three course dinner, live entertainment & a glass of fizz at midnight.
From 7.00pm. £42.50 per person.**

SQUASH VELOUTÉ
horseradish cream, toasted pumpkin seeds

RABBIT CANNELLONI
sautéed wild mushrooms, mushroom consommé

CRAB SALAD
apple, sweetcorn panna cotta

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CURRIED HALIBUT LOIN
rice stuffed leaf, onion bhaji, cucumber & radish

LENTIL & VEGETABLE COTTAGE PIE
charred cauliflower, sautéed cabbage

PAN ROASTED DUCK BREAST
served pink, rösti potato, roasted celeriac, kale, plum jus

DUO OF PORK
belly & bon bon, smoked bacon mash, heritage carrots, apple jus

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ASSIETTE PLATE
warm chocolate brownie, cherry & almond cheesecake
clementine Bavarois, vanilla ice cream

SELECTION OF LOCAL CHEESES
celery, grapes, spiced chutney, biscuits