

New Years Eve Dinner Menu

£59.95 inclusive of Vat

Starters

Roasted butternut squash and sage soup topped with toasted seeds

Goats cheese and sun dried tomato filo parcel, with char-grilled red pepper and a caper salsa

Blackpudding hashcake with a cauliflower puree and pink lady apple chutney

Salmon mousse on a potato blinis with vodka Chantilly and caper berries

Course duck pate topped with smoked butter served with a fig and orange puree, Earl Grey smoked golden raisins and toasted brioche

To Follow

Pink champagne sorbet

Main Courses

Pan fried seabass

With Dauphinoise potatoes, pancetta rolled green beans, pickled ribbons of carrot and tarragon butter sauce

Roasted supreme of chicken

With an apricot and walnut stuffing with fondant potato, green beans, toasted pine nuts and a mulled wine sauce

Seared rump of venison

Set on a wholegrain mustard mash, with spiced red cabbage and celeriac, a juniper and red currant jus and topped with crisp leeks

Char grilled fillet steak with king prawns

Served with braised potatoes, roasted vine tomatoes and a red wine jus

Roasted fig and balsamic onion cheddar cheese tart served with glazed winter vegetables and a red currant sauce

All main courses include a selection of fresh market vegetables and potatoes

Sweets and Cheese

Brick pastry layered with coffee and caramel mousse topped with Chantilly and cinnamon sugar

Pear tart tartin with a black cherry compote and clotted cream

Raspberry and white chocolate cheesecake with a mixed berry coulis and minted jelly

Chocolate fudge brownie with slated caramel ice cream

Cheshire Farm Ice creams or Sorbet

Selection of local cheese served with home-made chutney, celery and grapes

Coffee

Freshly ground coffee with a Chocolate mints

The Old Hall Hotel

Frodsham



New Years Eve 2018

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