

The Old Hall Hotel

&

Restaurant

Main Street, Frodsham, Cheshire,
WA6 7AB



Christmas Menus 2018

Restaurant Menu in December

Sunday Luncheon

Christmas Day

Boxing Day Lunch

New Years Eve Dinner

Tel 01928 732052

Email; info@oldhallhotelfrodsham.co.uk

Web www.oldhallhotelfrodsham.co.uk

Restaurant menu for December

Two course - £20.95 Three course - £24.95 Inc VAT

Starters

Homemade soup of the day with rustic bread
Gravadlax of salmon with a celeriac and fennel salad
Ham hock terrine with a pea puree and toasted sour
dough
Feta cheese, roasted beetroot and pickled shallot salad

Main Courses

Butter roasted Cheshire turkey with roast potatoes,
chestnut stuffing, pan gravy and cranberry sauce
Baked fillet of salmon set on crushed new potatoes and
served with leeks and a pea crème fraiche sauce
Braised shoulder of lamb set on buttered mash and
served with red cabbage and a red wine sauce
Char-grilled 6oz sirloin steak served with roasted cherry
tomatoes, double cooked chips and a brandy mushroom
sauce (Supplement of £2.00)
Cauliflower Wellington set on braised red cabbage and
served with a stilton cream sauce

Sweets

Old Hall Christmas pudding with rum sauce
Black forest Eton mess
Clementine cheesecake with a compote and vanilla ice cream
Fresh fruit salad served with either cream or ice cream
Selection of Cheshire Farm ice cream or sorbets
Selection of three cheeses with home-made chutney,
(supplement £1.00)

Coffee

Freshly ground coffee and mini mince pies £2.50

Our A la Carte Menu will also be available
Restaurant menu available 1st Dec to 24th Dec

Sunday Luncheon Menu for December

Two course - £20.95 Three course - £24.95 Inc VAT

Starters

Homemade soup of the day with rustic bread
Gravadlax of salmon with a celeriac and fennel salad
Ham hock terrine, a pea puree and toasted sour dough
Feta cheese, roasted beetroot and pickled shallot salad

Main Courses

Butter roasted Cheshire turkey with roast potatoes,
chestnut stuffing, pan gravy and cranberry sauce
Roast sirloin of beef with herbed Yorkshire pudding and
a red wine gravy
Baked fillet of salmon set on crushed new potatoes and
served with leeks and a pea crème fraiche sauce
Braised shoulder of lamb set on buttered mash and
served with red cabbage and a red wine sauce
Char-grilled 6oz sirloin steak served with roasted cherry
tomatoes, double cooked chips and a brandy mushroom
sauce (Supplement of £2.00)
Cauliflower Wellington set on braised red cabbage and
served with a stilton cream sauce

Sweets

Old Hall Christmas pudding with rum sauce
Black forest Eton mess
Clementine cheesecake with a clementine compote and vanilla ice
cream
Fresh fruit salad served with either cream or ice cream
Selection of Cheshire Farm ice cream or sorbets
Selection of three cheeses with home-made chutney,
(supplement £1.00)

Coffee

Freshly ground coffee and mini mince pies £2.50

Christmas Day Luncheon

£77.50 Inc VAT

Starters

Lightly curried carrot and butterbean soup
Game terrine with red with an orange and cranberry chutney and toasted sour dough
Smoked salmon and horseradish with a cress salad and toasted wholemeal bloomer
Pear and stilton tart with a dressed leaf salad

To Follow

Champagne sorbet

Main Courses

Butter roasted Cheshire Turkey with chestnut stuffing, pan gravy and cranberry sauce
Roast sirloin of beef with Yorkshire pudding and pan gravy
Pan roasted rump of lamb on wilted savoy cabbage, with roasted carrots, dauphinoise potatoes and rosemary jus
Salmon Wellington with new potatoes, green beans and a dill and white wine sauce
Baked fig and peppered goats cheese filo pastry parcel set a julienne of winter vegetables with a redcurrant sauce

Served with a selection of fresh vegetables roasted and new potatoes

Sweets

Old Hall Christmas pudding with rum sauce
Vanilla panna cotta with a Sloe gin jelly
Apple and mincemeat strudel with crème anglaise
Fresh fruit salad served with either cream or ice cream
Selection of Cheshire Farm ice cream or sorbets
Selection of three local cheeses with home-made chutney and Artisan biscuits

Coffee

Freshly ground coffee with mince pies and chocolate truffle

Boxing Day Menu

Two course £25.95 Three Course £29.95 inc VAT

Starters

Cauliflower cheese soup with sourdough croutons
Blackpudding bon bons with a sage and apple sauce
Camembert fritter with a pear and walnut salad
Chicken liver pate with an apple and ale chutney and toasted sour dough
Smoked Applewood shavings with pickled red onions, oatcake crumble and a hazelnut dressing

Main Courses

Butter roasted Cheshire Turkey with chestnut stuffing, pan gravy and cranberry sauce
Roast sirloin of beef with Yorkshire pudding and a red wine gravy
Old Hall lamb stew with rosemary dumplings and braised red cabbage
Baked fillet of sea bass with crushed new potatoes, roasted cherry tomatoes and a black olive dressing
Beer battered cod with garden peas double cooked chips
Char- grilled 6oz sirloin steak, roasted cherry tomatoes, double cooked chips and a brandy mushroom sauce
Baked fig and peppered goats cheese filo pastry parcel set on a sun-dried tomato sauce

Sweets

Old Hall Christmas pudding with rum sauce
Black forest Eton Mess
Clementine cheesecake with a fruit compote and vanilla ice cream
Fresh fruit salad served with either cream or ice cream
Selection of Cheshire Farm ice cream or sorbets
Selection of three local cheeses with home-made chutney and Artisan biscuits

Coffee

Freshly ground coffee with mini mince pies

Deposits

We require a £5 per person deposit
All deposits to be paid by the 1st December.
Deposits are non-refundable after the 1st December.

Christmas Day & Boxing Day deposits are £50.00 per booking, to be received by the 1st December and are non refundable

Parties over 10 are asked to pre-order their Starters and Main courses, Pre orders to be received at least 5 days prior to booking.

Pre orders can be faxed to 01928 739046 or emailed to reception@oldhallhotelfrodsham.co.uk

New Years Eve -Dinner served 7pm till 10pm, Deposit of £30 per booking. Deposit is non-refundable if booking is cancelled after 29th December 2018