

# The Old Hall Hotel

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## Restaurant

Main Street, Frodsham, Cheshire,  
WA6 7AB



## Christmas Menus 2017

Lunch in December  
Sunday Luncheon  
Dinner in December  
Boxing Day Lunch  
New Years Eve Dinner

### Deposits

We require a £3 per person deposit  
All deposits to be paid by the 1<sup>st</sup> December.  
Deposits are non-refundable after the 1<sup>st</sup> December.  
Boxing Day deposits are £20.00 per booking, to be received by the 1<sup>st</sup> 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](mailto: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 29<sup>th</sup> December 2016

Tel 01928 732052

Email; [info@oldhallhotelfrodsham.co.uk](mailto:info@oldhallhotelfrodsham.co.uk)

Web [www.oldhallhotelfrodsham.co.uk](http://www.oldhallhotelfrodsham.co.uk)

### Restaurant menu for Lunch in December

Two course - £20.95 Three course - £23.95 Inc VAT

#### Starters

Homemade soup of the day with rustic bread

Smoked trout with beetroot relish, horseradish cream and  
toasted soda bread

Goats cheese and pistachio terrine with focaccia crisps and a  
sundried tomato chutney

Char-grilled haloumi set on a salad of puy lentils, roasted butternut  
squash, peas with a minted dressing

#### Main Courses

Butter roasted Cheshire Turkey with chestnut stuffing, pan gravy  
and cranberry sauce

Baked fillet of salmon set on baby new potatoes, mange tout and a  
tomato and basil sauce

Slow roasted pork belly served with buttered mash, seasonal  
greens and a red wine sauce

Cauliflower wellington served with braised cabbage and a chestnut  
cream sauce

*Served with a selection of fresh vegetables and potatoes*

#### Sweets

Old Hall Christmas pudding with rum sauce

Dark chocolate and cherry cheesecake

Apple, cinnamon and blackberry crumble served with cinnamon  
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

**Available 1<sup>st</sup> Dec to 24<sup>th</sup> Dec**

### Sunday Luncheon in December

Two course - £20.95 Three course - £23.95 Inc VAT

#### Starters

Homemade soup of the day with rustic bread

Smoked trout with beetroot relish, horseradish cream and  
toasted soda bread

Goats cheese and pistachio terrine with focaccia crisps and a  
sundried tomato chutney

Char-grilled haloumi set on a salad of puy lentils, roasted butternut  
squash, peas with a minted dressing

#### Main Courses

Locally reared Cheshire turkey roasted with chestnut stuffing,  
served with pan gravy and cranberry sauce

Roast sirloin of beef with herbed Yorkshire pudding and a  
red wine gravy

Baked fillet of salmon set on baby new potatoes, mange tout and a  
tomato and basil sauce

Slow roasted pork belly served with buttered mash, seasonal  
greens and a red wine sauce

Char-grilled 6oz ribeye steak served with braised red cabbage,  
fondant potato, roasted carrots and a red wine sauce  
(Supplement £2.00)

Cauliflower wellington served with braised cabbage and a chestnut  
cream sauce

*Served with a selection of fresh vegetables and potatoes*

#### Sweets

Old Hall Christmas pudding with rum sauce

Dark chocolate and cherry cheesecake

Apple, cinnamon and blackberry crumble served with cinnamon  
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

**Available 1<sup>st</sup> Dec to 24<sup>th</sup> Dec**

## Restaurant Menu for Dinner in December

Two Course £21.95, Three course - £25.95 Inc VAT

### Starters

- Homemade soup of the day with rustic bread
- Smoked trout with beetroot relish, horseradish cream and toasted soda bread
- Goats cheese and pistachio terrine with focaccia crisps and a sundried tomato chutney
- Char-grilled haloumi set on a salad of puy lentils, roasted butternut squash, peas with a minted dressing

### Main Courses

- Butter roasted Cheshire Turkey with chestnut stuffing, pan gravy and cranberry sauce
- Baked fillet of salmon set on baby new potatoes, mange tout and a tomato and basil sauce
- Slow roasted pork belly served with buttered mash, seasonal greens and a red wine sauce
- Char-grilled 6oz ribeye steak served with braised red cabbage, fondant potato, roasted carrots and a red wine sauce (Supplement £2.00)
- Cauliflower wellington served with braised cabbage and a chestnut cream sauce

*Main Courses include fresh seasonal vegetables and potatoes*

### Puddings

- Old Hall Christmas pudding with rum sauce
- Dark chocolate and cherry cheesecake
- Apple, cinnamon and blackberry crumble served with cinnamon 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, grapes and celery (supplement £1.00)

### Coffee

- Freshly ground or decaffeinated coffee served with mini mince pies £2.50

## Boxing Day Lunch

Two Course £25.95 Three course - £29.95 Inc VAT

### Starters

- Curried parsnip soup
- Smoked chicken set on an apple and celery salad with sticky walnuts
- Baked camembert and apple fritters served with a cranberry compote
- Seasonal melon with a warm winter berry compote
- Char-grilled haloumi set on a salad of puy lentils, roasted butternut squash, peas with a minted dressing

### Main Courses

- Butter roasted Cheshire Turkey with the traditional trimmings, pan gravy and cranberry sauce
- Roasted hake with a herb crust served on a puy lentil and chorizo cassoulet and new potatoes
- Roasted rump of lamb served with pressed potatoes, braised leeks and a red wine sauce
- Char-grilled 6oz sirloin steak served with roasted cherry tomatoes, flat field mushroom, onion rings and double cooked chips
- Old Hall vegetarian shepherd's pie served with seasonal greens
- Beer battered cod served with garden peas and double cooked chips
- Slow roasted belly pork served with buttered mash with seasonal greens and a red wine sauce

*Main Courses include fresh seasonal vegetables and potatoes*

### Puddings

- Homemade Christmas pudding with rum sauce
- Apple and pear crumble served with a vanilla sauce and cinnamon ice cream
- Dark chocolate torte with Chantilly cream
- 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,

### Coffee

- Pot of freshly ground or decaffeinated coffee with mini mince pies £2.50

## New Years Eve Dinner Menu

£59.95 inclusive of VAT

### Starters

- Cauliflower cheese soup with sourdough croutons
- Game terrine with an apple and fig chutney
- Whipped goats cheese set on a baby leaf salad with a balsamic dressing and deep-fried goats cheese bon bons
- Avocado mousse served with lime infused crayfish and a micro salad

### To Follow

- Pink champagne sorbet

### Main Courses

- Baked fillets of sea bass served on buttered greens with baby new potatoes and a champagne and caviar sauce
- Char-grilled fillet of beef served with poached asparagus, roasted sweet onions, braised potatoes and a béarnaise sauce
- Breast of chicken stuffed with slow roasted tomatoes and feta cheese served with roasted peppers crushed potatoes and a pesto dressing.
- Roasted rump and confit of lamb shoulder served with gratin potatoes, braised leeks and a thyme jus
- Caramelised fig and red onion tart with a butternut puree, roasted peppers and a chive sauce
- All main courses include fresh seasonal vegetables and potatoes*

### Sweets and Cheese

- Dark chocolate tart with salted caramel ice cream
- Iced orange parfait with chocolate sauce and poached kumquats
- Raspberry and vanilla panna cotta with a raspberry compote
- Cheshire Farm Ice creams or Sorbet
- Selection of local cheese served with home-made chutney, celery and grapes

### Coffee

- Freshly ground coffee with a selection of petit fours