

The Old Hall Hotel

Main Street, Frodsham, Tel 01928 732052

September 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

Smoked salmon *with crab mayonnaise, grilled sourdough and baby salad leaves* £6.95

Warm savoury waffle *topped with crisp bacon, poached egg and glazed with a chive hollandaise* £6.50

Ricotta and roasted beetroot salad *with sticky walnuts and spiced pumpkin seeds* £5.95

Warm hoi sin duck salad *with a carrot and courgette slaw* £6.95

Charcuterie board; *air-dried ham, chicken liver pate, olives, roasted peppers, chorizo mini bread and chutney* £6.50

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

Vegetarian bean and chick pea chilli, *with braised rice, tortilla chips and a sour cream dip* £10.95 (V)

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

Baked pepper *filled with minted rice and ricotta served with char-grilled baby gem lettuce and a pesto dressing* £10.95(V)

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

Pan-fried lambs' liver *served with feta, salsa verde and a grilled pear and watercress salad* £12.95

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

Main Courses

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

Pan-fried hake *served with new potatoes, green beans and a saffron and mussel sauce* £16.95

Tikka marinated salmon *served with char-grilled spring onions, braised rice and a yoghurt dressing* £15.95

Pulled braised pork shoulder *served with sweet onions, baked leeks, buttered mash and a red wine sauce* £16.95

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

Old Hall chicken and ham pie *set on buttered mash with wilted spinach and a tarragon sauce* £15.95

Char-grilled 6oz rib eye steak *with braised potatoes, tenderstem broccoli and a stilton cheese sauce* £19.95

Pea risotto *with pickled gherkins, roasted hazelnuts and parmesan shavings* £14.95 (V)

Additional Side Orders £3.00 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

Apple and rhubarb crumble served with vanilla ice cream

Chocolate tart served with salted caramel ice cream

Pimm's jelly with green apple sorbet

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 £6.00

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

September Luncheon Menu

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

Starters

Homemade soup of the day

Warm savoury waffle topped with crisp bacon, poached egg and glazed with a chive hollandaise £6.50

Ricotta and roasted beetroot salad with sticky walnuts and spiced pumpkin seeds £5.95

Warm hoi sin duck salad with a carrot and courgette slaw £6.95

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 hake served with new potatoes, green beans and a saffron and mussel sauce

Pulled braised pork shoulder served with sweet onions, baked leeks, buttered mash and a red wine sauce

Old Hall chicken and ham pie set on buttered mash with wilted spinach and a tarragon sauce

Char-grilled 6oz rib eye steak with braised potatoes, tenderstem broccoli and a stilton cheese sauce
(supplement of £2.00)

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

Pea risotto with pickled gherkins, roasted hazelnuts and parmesan shavings

Main Courses include fresh seasonal vegetables and potatoes

Puddings

Apple and rhubarb crumble served with vanilla ice cream

Chocolate tart served with salted caramel ice cream

Pimm's jelly with green apple sorbet

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,



September Restaurant Menu

Tel 01928 732052

Email info@oldhallhotelfrodsham.co.uk

Web www.oldhallhotelfrodsham.co.uk



