



# HOAR CROSS HALL

Welcome to The Ballroom at Hoar Cross Hall. Our Executive Head Chef, Tom Biddle, and team have created this menu, using the finest seasonal ingredients. Chef is also delighted to have created his signature dishes which are highlighted. These dishes feature a modern twist on old classics for your enjoyment.



AA Rosette Award

We are proud to have been awarded an AA Rosette for The Ballroom, recognising the level of cuisine offered.

## STARTER

**SOUP** (V, GF)

Chefs garnish

### **'DUO OF DUCK'**

Cider fluid gel, cider marinated cherries, hazelnut crumb, sherry vinaigrette

**HERITAGE TOMATO SALAD** (V, GF)

Pickled port shallot rings, goats cheese, baby basil leaf

**CHARGRILLED ASPARAGUS** (V, NF)

Poached hen's egg, lemon hollandaise, prosciutto crisp, petit herbs



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### **HOME SMOKED MACKEREL FILLET**

White crab meat, radish, horseradish mayonnaise, potato, kohlrabi

## MAIN COURSES

### **"CATCH OF THE DAY":**

Served with house salad, crushed new potatoes, confit cherry tomatoes, lemon butter  
(Limited availability)



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### **"DISH OF THE DAY":**

Served with wild garlic mash, green beans, shallots, 'hen of the wood' mushrooms, port jus  
(£5.00 Supplement - Limited Availability)

### **"STEAK OF THE WEEK":**

Baked field mushroom, grilled tomato, watercress, chunky chips  
(Supplement £5.00)



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### **ROASTED LAMB RUMP** (NF)

'Shepherd's onion', braised savoy cabbage, pea puree, lamb jus

v - vegetarian, gf - gluten free, df - dairy free, nf - nut free

Some dishes may be possible to adapt to accommodate the above allergies and intolerances

Please ask your server if you require more information regarding allergens and intolerances

3 Course meal: £40.00 2 Course meal: £28.75

All prices are inclusive of VAT



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### **BAKED SEA TROUT (NF)**

*Lemon thyme flavoured crushed new potatoes, spring onion puree, charred asparagus, sweetcorn salsa*

### **DUO OF CHICKEN (GF, NF)**

Chicken ad mushroom ballontine, crispy chicken bon-bon, roast chicken and vegetable broth

### **CHAR-GRILLED 6OZ BEEF FILLET STEAK (NF)**

Baked field mushroom, grilled tomato, watercress, fine beans and shallots, chunky chips  
(Supplement £9.00)

### **CHAR-GRILLED VEGETABLE TIMBALE (V)**

Beetroot pearls, yellow pepper essence, vegetable carpaccio, sautéed potato

### **'CAULIFLOWER CHEESE RISOTTO' (V, NF)**

Textures of cauliflower, smoked applewood cheddar cheese, herb crumb

### **SUMMER VEGETABLE AND MASCARPONE TAGLIATELLE (V)**

Roquette and basil pesto, cheese and thyme tuile

### **SUPERFOOD SALAD (V, GF, DF)**

Quinoa, baby leaf spinach, toasted pine nuts, chia and pumpkin seeds, dried blueberries  
(Add; char-grilled halloumi, smoked salmon or tofu to your superfood salad - £2.00 supplement per item)

## **SIDE ORDERS**

£3.00 supplement each

### **TRIPLE COOKED CHIPS (V, DF, NF)**

### **BUTTERY MASHED POTATO (V, GF, NF)**

### **HERB & GARLIC NEW POTATOES (V, GF, NF)**

### **SAUTÉED GREEN BEANS AND SHALLOTS (V, GF, NF)**

### **CREAMED CABBAGE AND BACON (V, GF, NF)**

### **TOMATO & MOZZARELLA SALAD, BALSAMIC DRESSING (V, GF, NF)**

### **HOUSE SALAD (V, DF, NF, GF)**

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