



HOAR CROSS HALL

Welcome to The Ballroom at Hoar Cross Hall. Our Executive Head Chef, Tom Biddle, and his 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.



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

STARTER

Spring Vegetable Soup (v, nf)
Oven roasted croutons

'Duo of Duck'
Cider fluid gel, cider marinated cherries, hazelnut crumb, sherry vinaigrette

Heritage Tomato Salad (v, nf)
Pickled port shallot rings, goats cheese, baby basil leaf

Chargrilled Asparagus (gf, nf)
Poached hen's egg, lemon hollandaise, smoked pancetta crisp, petit herbs



Home Smoked Mackerel Fillet (gf, nf)
White crab meat, radish, horseradish mayonnaise, potato, kohlrabi, celery cress

MAIN COURSES

Catch of the day: Herb Crust Cod Loin
Crushed new potatoes, house salad, butter sauce spring onion essence
(Limited availability)



Dish of the day: Rack of English Lamb
With fondant potato, roasted parsnip, parsnip puree, creamed cabbage & bacon, lamb jus
(£9.00 Supplement - Limited availability)

"Steak of the week" – Onglet Steak with Béarnaise Sauce
Baked field mushroom, grilled tomato, watercress, french fries
£5.00 Supplement



Roasted Lamb Rump (gf, 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: £30.00
All prices are inclusive of VAT



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Baked Sea Trout (gf, nf)

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

'Duo of Chicken' (nf)

Chicken and mushroom ballotine, crispy chicken bon-bon, roast chicken and vegetable broth

Char-grilled 6OZ Beef Fillet Steak (gf, nf)

Bone marrow butter, baked field mushroom, grilled tomato, watercress, fine beans and shallots, chunky chips
(Supplement £9.00)

Char-Grilled Vegetable Timbale (v, gf, nf, df)

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

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, house-smoked salmon or tofu to your superfood salad - £2.00 supplement per item)

SIDE ORDERS

£3.00 supplement each

Triple cooked chips (v, gf, nf, df)

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 (gf, nf)

Tomato & mozzarella salad, balsamic dressing (v, gf, nf)

House salad (v, gf, nf, df)

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