



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.



AA Rosette Award

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

STARTER

Soup of the day (df, gf, nf, v)

Chef garnish

Salt beef hash cake (nf)

Gherkin and cabbage coleslaw, quail egg, Dijon mustard mayonnaise

Green pea panna cotta (v, df, nf)

Pickled carrot, saffron potato, crispy roquette, bread shards, pea shoots

Deep fried halloumi (v, nf, df)

Tomato and asparagus salad, radish, balsamic ketchup

Poached salmon and crab gateau (nf, df, gf)

Gazpacho, cucumber jelly, lemon oil, herring caviar, pickled cucumber



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MAIN COURSES

Catch of the Day:

Please ask your server for your daily fish special
(Limited Availability)

Dish of the day:

Please ask your server for your daily special
(Limited Availability)

Steak of the week:

Please ask your server for your weekly special

Baked field mushroom, grilled tomato, lamb's lettuce, French fries
(£5.00 Supplement)

Pan-fried Seabass (gf,nf)

Olive oil crushed new potatoes, braised baby fennel, tomato and caper dressing

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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'Duo of lamb' (gf, nf)

Wild garlic marinated lamb rump, slow cooked shoulder, sun-blushed tomato polenta, rosemary jus

Char-grilled 6oz beef fillet steak (gf, nf)

Truffle and parmesan mashed potatoes, cauliflower cheese, morel mushroom sauce
(Supplement £10.00)

Pan fried chicken supreme (gf, nf)

Chorizo, pea and chervil risotto, herb infused oil

Pan Fried potato gnocchi (v, nf)

Wild garlic pesto cream, baby vegetables

Carrot and cardamom risotto (v, gf)

Glazed baby carrots, raisins, toasted pine nuts, coriander cress, pickled carrot

Superfood salad (vegan, gf, df)

Quinoa, baby leaf spinach, toasted pine nuts, chia and pumpkin seeds, dried blueberries
(Add; pan-fried chilli halloumi cheese, smoked salmon or tofu to your superfood salad)

SIDE ORDERS

(£3.00 supplement each)

Triple cooked chips tossed in thyme salt (gf, df, nf, v)

Creamy mashed potato (gf, nf, v)

Truffle and parmesan mashed potato (gf, nf, v)

Herb and garlic boiled new potatoes (gf, nf, v)

Buttered wilted greens (gf, nf, v)

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

House salad drizzled with french dressing (gf, df, nf, v)

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