

APPETIZER

Fusion Olives & Sundried Tomatoes (VG, GF) 4.95
Infused with herbs, spices, garlic, jalapeños & chillies

Greek Style Hummus & Tzatziki Dip (V) (GF & VG options available) 5.95
Served with warm pitta bread, carrot & cucumber sticks

Warm Baked Breads (V) (GF & VG options available) 4.95
Served with garlic butter, olive oil & balsamic vinegar

STARTER

Soup of the Day (V) (VG & GF options available) 6.15
Served with warm toasted bread & garlic butter

Chilli & Garlic Prawns (GF option available) 8.95
Sauteed with chilli, garlic & paprika, served on toasted bread, drizzled with olive oil dressing, topped with parsley & rocket leaves

BBQ Pulled Pork Salad (GF) 7.95
Mixed leaves, red onions, sweetcorn, mixed peppers, grated carrot & cabbage, drizzled harissa, sumac, olive oil, lemon & balsamic dressing, topped with BBQ pulled pork, served with homemade tortilla chips

Bruschetta (V) (VG & GF options available) 6.25
Warm toasted bread, topped with red onions, tomatoes, pesto, garlic & fresh mixed herbs, drizzled with olive oil & balsamic glaze, garnished with fresh rocket leaves & parmesan cheese

Creamed Mushrooms (V) (VG & GF options available) 6.25
Sautéed mushrooms served in a creamy garlic & parsley sauce, served on warm toasted bread, garnished with rocket leaves & Parmesan cheese
Add bacon £1

Deep Fried Brie (V) 6.25
Deep fried brie in a crisp garlic & rosemary crumb, served with caramelised onion chutney, garnished with dressed mixed leaves

MAIN

Duck Leg Confit (GF) 16.95
Served with creamy mash potato, green beans & red wine gravy

Garlic & Herb Chicken (GF) (V & VG option available) 14.95
Garlic herb roasted chicken breast, on a bed of crushed potatoes, topped with fried spinach, garlic & parsley creamed mushrooms

Oven Baked Fish of the Day (GF) 15.95
Served on a bed of Mediterranean vegetables, drizzled with garlic, lemon, herb & olive oil dressing

Spinach & Ricotta Cannelloni (V) 13.95
Served with garlic bread & dressed garden salad

OH Salad (VG & GF) 7.95
Mixed leaves, tomatoes, cucumber, onions, sweetcorn, radish, mixed peppers & beetroot mixed with harissa, sumac, salt, pepper, olive oil, lemon & balsamic dressing

Add Quorn Pieces (V & GF) Quorn Fillet (VG & GF), Chicken (GF) Chilli & Garlic Prawns (GF) Halloumi (V) for an extra £4





THE OLD HALL HOTEL

Banqueting Suite & Hotel

INFORMATION

VEGAN - VG, VEGETARIAN - V, GLUTEN FREE - GF

ALL OUR FOOD IS PREPARED IN A KITCHEN WHERE NUTS ARE PRESENT. IF YOU HAVE A FOOD ALLERGY OR DIETARY REQUIREMENT, PLEASE ADVISE YOUR SERVER BEFORE ORDERING. FULL ALLERGEN INFORMATION IS AVAILABLE, PLEASE ASK A TEAM MEMBER FOR DETAILS. SERVICE CHARGE/GRATUITIES GO TO THE TEAM THAT HELPED SERVE & PREPARE YOUR MEAL & DRINKS.

