



THE HISTORIC  
**OLD HALL  
HOTEL**

**A La Carte Dinner Menu**

**Starters:**

Warm Roasted Red Pepper and Goats Cheese Tart, with Rocket	£4
Soup of the Day	£4
Creamy Field Mushroom Risotto, with Parmesan	£4
Whole Baked Squid, Spring Onion & Bok Choi, Chilli Dressing	£5
Chicken & Bacon Terrine, Plum & Tomato Chutney, Toasted Bread	£6
Glazed Black Pudding & Bacon Cannelloni, Sun Dried Tomato Salad	£6
Scottish Smoked Salmon, Capers, Lemon, Shallots, Brown Bread & Butter	£6

**Mains:**

Pan Fried Fillet of Sea Trout, Mussel Broth, Coriander & Hollandaise Sauce	£15
“High Peak” Corn Fed Chicken Breast stuffed with Leek and Stilton, with Bacon, Wild Mushrooms & Madeira Sauce	£15
Chick Pea Kofta Kebab, with Tabbouleh	£15
Tenderloin of “Derbyshire” Pork Wellington, Filled with Cabbage & Apple, Honey & Cider Sauce	£16
Roast Breast of Barbary Duck, Fondant Potatoes, Puy Lentil Casserole & Orange Sauce	£17
Slow Roast Shoulder of Local Lamb, Mint Mash & Glazed Vegetables	£18
“Derbyshire” Sirloin Steak, Cooked to your Preference, with Bordelaise Sauce, Spring Onion & Tomato	£20



### **Desserts**

Espresso Crème Brulee	£4
Individual Cheesecake, with Mixed Berries	£4
Pear and Apple Crumble, Butterscotch Ice Cream	£4
Hot Chocolate Pudding, Clotted Cream & Custard	£5
Plum 'Tart Tartin', Cinnamon Ice Cream	£5
Egg Custard, Nutmeg Crème Fraiche	£6
Selection of Local Cheese, Chutney, Celery & Oatcakes	£6