

Entrée

Soup of the Day
Crusty Bread Roll

£5.50

Potted Brown Shrimps
Garlic & Herb Butter & Melba Toast

£7.50

Hartington Blue Croquette
Walnut Salad

£6.50

Slow Confit Duck Roulade
Fig Jam & a Crisp Salad

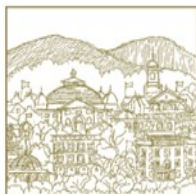
£7.00

Garlic Marinated King Prawns
Lime Mayonnaise

£8.00

Cockle & Clam Risotto
Fine Herbs

£7.00



Mains

Corn Fed Chicken Supreme
Lentil Broth, Grilled Leeks

£15.00

Slow Cooked Derbyshire Pork Belly
Glazed Apples, Garlic Mash Potato, Roasted Carrots

£16.00

Seared Venison Steak
Beetroot Rosti, Pickled Forest Mushrooms & Salsify

£18.50

Pan Fried Slate Wing
Caper Beurre Noisette & Crushed Potato

£14.50

Roasted Mediterranean Vegetables
Goats Cheese Mille Feuille

£14.50

Grilled Haddock
Pea Risotto & Confit Lemon

£15.00

All served with Chef's Choice of Seasonal Vegetables



Desserts

Warm Spotted Dick

Crème Anglaise

£6.00

Vanilla Crème Brulee

Shortbread Biscuit

£6.00

Lemon Meringue Pie

Vanilla Ice Cream

£6.00

Rhubarb & Pear Crumble

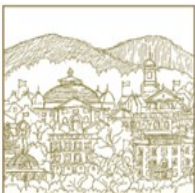
Crème Anglaise or Vanilla Ice Cream

£6.00

British Cheese and Artisan Biscuits

Chutney and Celery

£7.50



After Dinner Drinks

Niepoort Tawny Port (50ml) £3.20

To produce a fine balance and flavour Niepoort Tawny ages in oak casks for 3.5 years. Freshness, lightness and balance are the key elements of this wine. A Port easy to drink on any occasion. Tawny has a shiny bright colour and soft and sweet tannins.

Niepoort LBV 2004 (50ml) £3.60

A wine with the style of a Vintage Port with its deep colour and concentration of fruit but with a more mature character caused by the longer ageing in wood. Late bottled vintage is the perfect port to accompany chocolate desserts.

Niepoort Ruby Dum (1/2 Bottle) £24.00

Of the Niepoortland twins, although similar at the outset, with time, Ruby Dum retains its youthful, headstrong character, dominated by red cherries and plums with great freshness from ageing in large wooden vats in our cool cellars in Vila Nova de Gaia.

Cognac Fine Rare Fine Champagne VSOP £5.00

Full in flavour and extremely smooth for a VSOP. The molasses and dried fruit aromas have a rum barrel note. A round entry leads to a fruity/sweet medium-bodied of toffee, fruits and ginger spices.

Cognac Fine XO Antique Premier Cru £12.50

Provocative perfumes of spices, vanilla and liquorice blend together with hints of chocolate and apple. Complex, rich, supple, balanced and long-lasting on the palate.

Grand Solaye Boulard, Calvados Pays d'Auge £3.40

This double distilled Calvados from the heart of Normandy provides the perfect harmony between the product of nature and the artisanal labour of the distiller.

Armagnac Cles Des Ducs £3.20

A classic double distilled three star Armagnac aged for at least 2 years in wood and made from the same grapes as Cognac.

Coffees

Fresh Ground Cafetiere of Coffee

for One £2.50 for Two £4.20

Espresso

single £2.10 double £2.60

Americano

£2.40

Cappuccino

£2.50

Latte

£2.80

Hot Chocolate with whipped Cream

£2.80

Mocha

£2.40

Liqueur Coffee

£4.50

Tea

for One £2.10 for Two £3.90

Speciality Tea

£2.40

Thank you

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