



SINCE 1871

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, incorporating the local area where possible. Tom is also delighted to have created signature dishes which 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

Soup of the Day

Chef Garnish



Seared Beef Fillet Carpaccio (nf)

Beetroot arancini, pickled beetroot, horseradish yogurt
Recommended Wine Deakin Estate Chardonnay, Victoria Australia

Pressed Vegetable Terrine (vegan)

Piquillo pepper hummus, savoury granola, carrot and cardamom fluid gel

Jerusalem Artichoke Soup

Sage and onion flavoured chicken wing, smoked chicken croute, roasted hazelnuts, hazelnut oil

Smoked Mackerel and Salmon Crispy Choux Bun (nf)

Tartar Sauce, gherkin salad, capers, lemon snow

Seared Sea Scallop (nf) (gf)

Sautéed wild mushrooms, mushroom and truffle velouté, cep powder, truffle foam
(Supplement £3.00)

Main Course Specials

Catch of the day:

Please ask your server for Catch of the day special
(Limited Availability)

Dish of the day:

Please ask your server for Dish of the day special
(Supplement £6 Limited Availability)

‘Staffordshire steak of the week’: (gf, nf)

Courtesy of Paul Shum family butcher

Baked field mushroom, confit tomato, roquette and shallot salad, French fries
(Supplement £5.00)

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Some dishes may
Please ask your se



AA Rosette Award

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3 Course meal. £40.00 2 Course meal. £30.00

All prices are inclusive of VAT

Main Course

H C H

Twice Cooked Belly of Pork (ng) (gf)

Chateau potatoes, wilted greens, apple puree, cider and grain mustard jus

Courtesy of Paul Shum family butcher

Recommended Wine Nandu Merlot, Chile

Poached Salmon Fillet (nf)

Champ mash, creamed cabbage and bacon, crispy shallot rings, red wine syrup

Roast Chicken Supreme (nf, gf)

Parmentier potatoes with sautéed wild mushrooms, parsnip puree, courgette ribbon, grilled baby leek, chicken jus

H C H

6oz Beef fillet steak (gf,nf)

Baked field mushroom, confit tomato, roquette and shallot salad,

chunky chips, peppercorn sauce (Supplement £10.00)

Recommended Wine Monologue Rioja Crianza, Rioja Spain

Parsnip and Onion Tart Tatin (nf, v)

Curry sauce, fine beans, confit piccolo parsnips, coriander cress

Ratatouille Linguine (nf, v)

Mozzarella pearls, tomato sauce, lemon crumb

Superfood salad (vegan)

Quinoa, giant cous cous, tenderstem broccoli, sweet potato crisps, baby leaf spinach, toasted pine nuts, chia and pumpkin seeds, dried blueberries, goji berries

(Add; pan-fried chilli halloumi cheese, smoked salmon or sweet chilli and sesame marinated 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 (nf, v)

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

Buttered wilted greens (gf, nf, v)

Sautéed green beans (nf, gf)

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

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

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