



AA Rosette Award

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

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.

Starter

Soup of the Day

Chef Garnish

Duo of Pork (nf)

Prosciutto, crispy ham hock bites, flavours of apricot

Pressed vegetable terrine (vegan)

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

Home cured treacle salmon (nf)

Potato crème fraîche, mini brioche, local rapeseed oil, lemon butter

Main Courses

Coriander marinated sea trout (gf,nf)

Lobster bisque and pea risotto, charred spring onion, lobster and chilli cracker

6oz Beef fillet steak (gf, nf)

Baked field mushroom, grilled tomato, watercress, chunky chips, peppercorn sauce
(Supplement £10.00)

Duo of chicken (nf)

Roasted supreme, crispy chicken bite, red onion marmalade potato cake, sautéed fine beans shallots, roast garlic jus

Pan fried potato gnocci (vegan, nf)

Red pepper relish, grilled courgette and baby aubergine

Superfood Salad (vegan)

Quinoa, giant cous cous, tenderstem broccoli, 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)

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

Be



AA Rosette Award

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

Desserts

British cheese & biscuits (nf)

Baron Bigod, Fen Farm Dairy, Suffolk (Soft, unpasteurised)

Blackstick Blue, Butlers Farmhouse, Lancashire (blue, pasteurised, v)

Ivy's Vintage Cheddar, Wyke's Farm, Somerset (Mature Cheddar, pasteurised, v)

Served with celery, spiced fruit chutney and grapes

Banana and chocolate chip magnum

Peanut butter crunch, banana macaron, peanut butter snow, chocolate cremeux

Fresh fruit plate (v, df, gf, nf)

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

Trio of ice cream (v, gf, nf)

Honeycomb, fresh berries

Egg custard tart (v, nf)

Rhubarb and star anise sorbet, poached rhubarb, rhubarb paper, ginger biscuit crumb

Strawberry Blondie (nf, v)

White chocolate and basil mousse, strawberry fluid gel, chilli and cracked pepper poached strawberry

Lemon meringue (v, gf, nf)

Meringue kisses, raspberry and sorrel sorbet, raspberry fluid gel
(limited availability)

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