



HOAR CROSS HALL

STAFFORDSHIRE

To Start

Pork terrine, piccalilli, pear fluid gel, petit herbs, sourdough, baby pear, smoked oil

Wild mushroom fricassee, goats' cheese, filo pastry, port reduction (v)

Seared scallops, cauliflower textures, grilled black pudding, red wine jus (£3 supplement)

Vegetable terrine, red pepper hummus, savoury granola, carrot fluid gel (v)

Mackerel escabeche, cucumber, potato, radish, herb oil

Soup of the day, oven roasted croutons

To Follow

Duo of duck

Seared breast, confit duck leg cabbage ball, parsnip puree, potato fondant, kale, duck jus

Baked salmon supreme

Champ potato puree, creamed cabbage and bacon, crispy shallot, red wine syrup

Chargrilled squash

Quinoa, squash puree, pak choi, ketjap manis, toasted sunflower seeds (v)

Beetroot and feta cheese tarte tatin

Fine beans and shallots, buttered new potatoes (v)

Chargrilled 8oz rump steak

Garlic butter, baked flat mushroom, tomato, watercress, chunky chips (£5 supplement)

Chargrilled 6oz fillet steak

Garlic butter, baked flat mushroom, tomato, watercress, chunky chips (£8 supplement)

Catch of the day

Please ask your server for more details

To Accompany

Peppercorn sauce | Béarnaise sauce | Fine beans and shallots | Creamy mashed potato

House salad | Buttered wilted greens | Herb and garlic new potatoes | Chunky chips

To Finish

Strawberry tiramisu, vanilla mascarpone, strawberry mousse, mint cress

Cheese and biscuits, fruit chutney, celery, grapes (£3 supplement)

Glazed lemon slice, coconut ice cream, apricot fluid gel, coconut and apricot macaron, nougatine tuille

Selection of ice creams, berries, honeycomb

Dark chocolate espresso tart, ganache, hazelnut crisp, mocha beans