**Friday Night Take Away**

5pm until 7.30pm – pre booked time slots only please!

£10 each

Adults Menu

Norfolk fried Chicken with potato wedges and a tomato salsa

Chicken Jalfrezi HOT

Lamb Rogen Josh MEDIUM

Goan Style Sweet Potato Curry VG

All curries served with basmati rice

 2 poppadum’s, mango chutney and onion relish can be added for an additional £2.00

Kids Take Away

£8 each

Meatballs in a tomato and roast vegetable sauce with braised rice

Dessert

Chocolate Brownie £3

Cardamom and orange cake £4

Jersey Ice cream – large tubs for £5

Wine or beer from our drinks list – pre chilled and ready to drink with your supper

All bookings including menu choices to be made in advance on or before 9 am on 14th May 2020.

If emailing, please ensure that you receive final confirmation of your booking from us.

For more information, call **01508 333110** or email **oldhallfm@gmail.com**

Please ask us about allergens and intolerances and inform us if you may have a severe reaction.GFA – Gluten Free ingredients available, GF – already gluten free. Vg – Vegetarian. V – Vegan.

**Drinks List**

**Humbleyard Vineyard still wines**

Solaris, Bacchus, Sauvignon Blank, Chardonnay, Pearl Pink Rose,

The Pinots, Cabernet Cortis

**Humbleyard Vineyard sparkling wines**

Prestige Cuvee (£28)

Brut Rose (£21.50)

White Cuvee (£21.50

**Flint Vineyard**

Bacchus and Silex Blanc (£21.50)

Charmat (£22)

**Chet and Waveney Valley Vineyard**

Swift and Redwing (£13.50)

Skylark (£20)

Horatio sparkling – white or pink (£28)

**Moongazer Ales**

Galton’s No1 Lager (£3.50)

Galton’s No 1 Ale (£3.50)

Stubblestag, Dewhopper, Jumper, Nibble, White Face, Jigfoot (£3.50)

Jackalope – tins (£3.20)

**Tindall Ales**

Seething

Caramel Stour

Milk

Winter is Coming

Liberator

All at £3 each