

# Mother's Day

Sunday 10<sup>th</sup> March 2024

42.50 per person

## Starters

Hot smoked salmon, spring onion and potato cake, slow cooked Burford brown hens' egg, chive hollandaise

Harissa spiced lamb shoulder, cumin flat bread, preserved lemon yoghurt, cucumber mint and feta salad

Mushrooms on toasted sour dough, blue cheese rarebit, pickled walnut ketchup, apple and chicory salad

Roasted vine tomato soup, orzo pasta, whipped mascarpone and basil, confit cherry tomatoes

## Mains

Roast topside of Dunwood farm beef, beef fat carrot, roast potatoes, Yorkshire pudding  
roast beef gravy

Herb roasted salmon, brown shrimp, lemon and parmesan orzo risotto, purple sprouting broccoli, parsley verde

Chicken filled with a brioche, wild mushroom and tarragon farce, wrapped with pancetta served with gratin potatoes, buttered leeks, roast chicken and red wine gravy

Butternut squash, kale and mushroom wellington, mushroom ketchup, maple roasted baby parsnips, candied pecans

Roasted Dunwood farm pork loin, baked apple purée, sage onion apricot and sausage meat stuffing, roast potatoes, sage and honey sauce

## Desserts

Lemon drizzle sponge cake, Earl Grey custard

Rhubarb crème brûlée, pink rhubarb sorbet, ginger thins

Molten chocolate tart, salted caramel, praline ice cream

Selection of cheese and biscuits, fruit chutney, pickled celery and grapes, sour dough crackers

If you have a food allergy, please advise a member of staff before you order your food and drink, who will tell you about any allergenic ingredients in our dishes.

We love to see your posts & stories about your time at The Moat House on Instagram!  
Don't forget to tag us **@themoathouse** so we can share them.