

SPRING TASTING DINNER

Saturday 19th April 2024

£65 per person

Optional wine pairing £39 per person

Jersey Royal potato and wild garlic velouté, puffed potato

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Asparagus, crispy quails' eggs, pecorino cheese custard, morel mushrooms
Allan Scott Marlborough Sauvignon Blanc, NZ

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Ballotine of seatrout, feuille de brick, white crab meat, lovage emulsion,
compressed apple
Picpoul de Pinet 'Le Beau Flamant', France

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Mango and kaffir lime sorbet

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Spring lamb cannon, crispy lambs' belly, lamb fat and pommes anna,
asparagus, pea salsa verde
Riviera Pinot Noir, France

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Set vanilla custard, poached rhubarb, crème fraiche and candied ginger
sorbet, rhubarb jam doughnut
Toro de Piedra Late Harvest Sauvignon Semillon, Chile

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Selection of petit fours

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.