

# Sunday Lunch Menu (sample)

2 Courses £26.50 / 3 Courses £32.50

## STARTERS

Cauliflower soup, sourdough croutons, cave aged cheddar, chives  
Citrus cured salmon, cucumber relish, horseradish cream, pumpernickel bread  
Chicken & apricot terrine, compressed gem, coronation salad, apricot purée  
Salad of whipped Goat's cheese, chicory, walnuts, pickled beets

## MAINS

Roast topside of Dunwood Farm beef, Yorkshire pudding, roast potatoes, roast beef gravy  
Breast of chicken, coconut curry sauce, samosa of chicken leg, roast cauliflower, dahl,  
cauliflower purée  
Roast loin of Packington Farm pork, baked apple purée, crackling, sage, onion &  
sausage meat stuffing, roast potatoes, roast pork gravy  
Half and half (roast beef and roast pork) with all the trimmings  
Piquillo peppers stuffed with a mushroom béchamel, spiced pepper purée, parmesan,  
couscous, smoked almonds  
Cod loin, potato cake, pea & mint purée, batter scraps, warm tartar sauce

## MAKE THE MOST OF YOUR ROAST

Yorkshire pudding £1.50  
Roast potatoes £3.50  
Cauliflower cheese £4.00

## DESSERTS

Sticky toffee pudding, cinnamon butterscotch, vanilla ice-cream  
Set brûléed custard, chocolate filled doughnut, raspberry sorbet  
Apple & rhubarb oat crumble tart, walnuts, vanilla Anglaise  
Trio of ice-cream, chocolate sauce (chocolate, strawberry, vanilla, After Eight)  
Platter of cheese, savoury biscuits, plum jelly, celery, grapes

**Coffee and petit fours £3.50**

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.

Please note, our dish descriptions are not a full ingredient list. Allergen Information:  
Ce-Celery, Cr-Crustaceans, E-Eggs, F-Fish, P-Peanuts, S-Soy, M-Milk, Nu-Nuts, Gl- Gluten,  
Se-Sesame, SD-Sulphur Dioxide, L- Lupin flour, Mo- Molluscs, Mu- Mustard