

Boxing Day

3 courses 56.50 per person

Starters

Curried parsnip, apple and lentil soup, lime yoghurt, puffed rice CE, S
Terrine of ham hock, mustard jelly, torched onion loaf, tarragon and carrot remoulade M, SD, GL, MU, E
Gin cured salmon, cucumber sorbet, pink grapefruit, pickled fennel, rye wafer F, SD
Beetroot tart tatin, goats' cheese fondant, sherry vinegar caramel pickled walnut and watercress GL, SD, NU

Mains

Roast topside of Dunwood farm beef, roast onion purée, Yorkshire pudding, confit carrot, roast beef gravy CE, E, GL, M
Poached fillet of plaice, crispy mussels, potato and tarragon dumpling, caviar F, MO, M, E, GL
Pancetta wrapped breast of pheasant, chateaux potatoes, baby onions, parsnip purée, Savoy cabbage, chestnut, port wine sauce SD, M, CE
Twice baked Blacksticks blue cheese souffle, swish chard, pear, mustard and tarragon sauce GL, NU, M, MU

Desserts

Spiced mulled pear frangipane, pistachio tart, maraschino cherry ice cream GL, NU, M, SD, E
Chocolate brûlée, banana sorbet, caramel doughnut GL, M, E
Clementine panettone, chocolate custard tuille, chocolate sorbet, candid almonds NU, M, E, GL
Platter of cheese and biscuits, celery, grapes and fruit chutney M, SD, E, GL

Coffee

Freshly brewed filter coffee, served with mini mince pies

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!

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.

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