

Boxing Day Menu

3 courses £56.50pp

Starters

French onion soup, Applewood smoked Cheddar croûte
Ham hock Scotch egg, celeriac and apple slaw, English mustard mayonnaise
Breaded goats' cheese crostin, beetroot gel, pickled beets, candied walnuts,
watercress and hot honey
Salmon pastrami, sweet pickled baby cucumber and shallot, dill emulsion, rye
bread

Mains

Roast Dunwood Farm beef striploin, roast onion purée, beef fat carrot, roast
potatoes, roast beef gravy, Yorkshire pudding
Portobello mushroom, leek and smoked cheese rarebit wellington, curly kale,
hasselback carrot, caramelised shallot and sage gravy
Slow cooked pork belly, pork cheek rissole, baked apple purée, pommes
dauphinoise, tenderstem broccoli, sage and mustard sauce
Cod loin, Cheddar cheese and truffle rarebit, buttered leeks, crispy Jerusalem
artichoke, brown shrimp, chive butter sauce

Desserts

Limoncello, panettone, white chocolate and raspberry trifle, candied pistachio,
raspberry sorbet
“Tiramichoux” - Choux bun, coffee and brown sugar cake, whipped
mascarpone, chocolate sorbet, bitter chocolate sauce
Black cherry and almond streusel crumble tart, egg nogg ice cream
Platter of cheeses, pickled celery, quince membrillo, St Peters Yard sour dough
crackers

Coffee

Freshly brewed filter coffee, served with chocolate truffles

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.
For allergy information please speak to a member of the team.*