

Christmas Fayre

2 courses 31.50 | 3 courses 37.50

Starters

Curried parsnip, apple and lentil soup, lime yoghurt, puffed rice CE, S
Torchéd mackerel, beetroot and horseradish mousse, dill emulsion, fennel and citrus F, M, SD
Terrine of ham hock, mustard jelly, torchéd onion loaf, tarragon and carrot remoulade M, SD, GL, MU, E
Fried goats' cheese crotin, poached spiced pear, radicchio, candid pecan, truffled honey M, NU, SD, GL

Mains

Roast crown of turkey, sage and sausage meat stuffing, bacon wrapped chipolata, bread sauce, roast turkey gravy CE, GL, M
Braised beef blade, beef dripping mash, mushroom ketchup, confit carrot CE, SD, M
Lemon and herb crusted salmon, celeriac purée, Swiss chard, celeriac fondant caviar and dill butter sauce SF, M, CE, NU
Tart tatin of Roscoff onion, parsnip and rosemary purée, pickled pear and walnut salad, Tunworth cheese CE, GL, M, NU

Desserts

Clementine, chocolate panettone trifle, chocolate sorbet, candid walnuts M, E, NU
Mulled wine and pistachio frangipane tart, maraschino cherry ice cream M, NU, E, GL
Christmas pudding, Armagnac butterscotch sauce, spiced prune ice cream M, GL, E
Selection of cheese and biscuits, celery, grapes, and fruit chutney M, GL, CE, SD

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