

# Christmas Vegetarian & Vegan

2 courses 31.50 | 3 courses 37.50

## Starters

Curried parsnip, apple and lentil soup, lime yoghurt, puffed rice CE, S

Whipped vegan cheese, radicchio, poached pear, candid pecan, truffle maple dressing S, NU, SD

## Mains

Tart tatin of Roscoff onion, parsnip and rosemary purée, pickled pear and walnut salad, Tunworth cheese CE, GL, M, NU

Risotto of Jerusalem artichoke, kale, crispy artichoke, truffle CE, S

## Dessert

Christmas pudding, Armagnac butterscotch sauce, spiced prune ice cream M, GL, E

Chocolate mousse, clementine, candid almonds, clementine sorbet S, NU

## 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