

Christmas Fayre Menu

2 courses 34.00pp | 3 courses 41.00pp

Starters

Creamed celeriac and apple soup, Cropwell Bishop blue cheese, browned butter and toasted hazelnuts

Goats' cheese crotin, beetroot ketchup, textures of beetroot, pickled pear, hot honey dressing

Gin cured salmon, horseradish crème fraiche, fennel slaw, rye and caraway bread
Pressed ham hock, parsley and mustard terrine, potato and caper salad, piccalilli purée

Mains

Roast crown of turkey, bacon wrapped Cumberland chipolata, duck fat roasties, bead sauce, roast turkey gravy, sausage meat, cranberry and sage stuffing

Herb crusted cod loin, butterbean and pancetta, roast fennel, celeriac velouté
Slow braised beef feather blade, horseradish and potato croquette, savoy cabbage and smoked bacon, red wine and chestnut mushroom sauce

Portobello mushroom, Camembert, butternut squash and chestnut wellington, buttered leeks, caramelised butternut squash purée

Desserts

Plum pudding, baileys anglaise, clementine ice cream

Molten chocolate tart, salted caramel, hazelnut praline ice cream

Gingerbread crème brûlée, mulled pear, ginger snap tuile

Cheese, savoury biscuits, spiced Bramley apple chutney, pickled celery

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.*