



Christmas & New Year The Moat House

Festive dining, relaxed celebrations
and time well spent together



Christmas at The Moat House is an opulent affair with sumptuous dishes, including your favourite festive classics and more. Whether with friends, family, or for a work Christmas do, our Christmas Fayre menu will be the highlight of your festive season.

Please note we are closed on Christmas Day.

Christmas Fayre Menu

2 courses £34 | 3 courses £41

Available Friday 27th November to Thursday 24th December

£10pp non-refundable deposit required for tables of 10 and over. Pre order required 14 days prior.

Christmas Fayre Menu

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

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

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

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

Herb crusted cod loin, butterbean and pancetta, roast fennel, celeriac velouté

Slow braised beef feather blade, horseradish and potato croquette, savoy cabbage & smoked bacon, red wine & chestnut mushroom sauce

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

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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

Vegan Christmas Fayre Menu

Celeriac and apple soup, toasted hazelnuts, browned plant based butter

Warm open tart of candied figs, beetroot and plant based feta, pickled pear and rocket

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

Cauliflower schnitzel, mushroom ketchup, marmite roasted potatoes, caper, lemon and parsley browned butter

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Chocolate tart, brûléed banana, salted caramel, vanilla ice cream

Plum pudding, whisky anglaise, clementine ice cream

Party Nights

Get the team together and celebrate the festive season at The Moat House with one of our Christmas Parties.

£57.50pp

Includes arrival drink, 3 course meal from our Christmas Fayre menu & DJ

Available from Friday 27th
November

£10pp non-refundable deposit required to confirm booking. Final balance and pre order required 14 days prior.



Private Events

Mark the season in your own way with a private event at The Moat House. Whether you are planning a celebratory lunch, an elegant dinner, a lively festive party or an end-of-year corporate review followed by drinks and a generous buffet, our versatile spaces provide the perfect setting. Our team will work closely with you to tailor menus, room layouts and finishing touches to suit your occasion, combining seasonal, ingredient-led dishes with warm, attentive service. From intimate gatherings to larger company celebrations, we make hosting feel effortless, so you can focus on enjoying the moment with your guests.

Please note room hire fees may apply. Speak to our team for more details.



Acton Suite

The Acton Suite is one of our most flexible event spaces and can seat up to 130 for a sit down meal. With its own outside terrace with views over the canal, the room also benefits from a private bar and entrance.



Colin Lewis Suite

Located in the oldest part of The Moat House, the Colin Lewis Suite dates to the 15th century. The suite has its own private bottle bar and offers dining in the round for 32 people or 50 on individual tables.

Please note this room can only be accessed via a flight of stairs.

Trussell Suite

A semi private dining room separated from the main restaurant by bi-fold glass doors. Dining in the round on one large table for 20 or 32 on smaller, individual tables.



The Library

A lovely ground floor room backing onto the Staffordshire and Worcestershire canal. The Library can seat up to 30 guests and is the ideal place for smaller gatherings.



Afternoon Tea

Celebrate the season with Festive Afternoon Tea at The Moat House, where winter views and candlelit corners create the perfect setting to pause and gather. Enjoy delicate sandwiches, warm scones with clotted cream and preserves, and a selection of seasonal sweet treats, all served with fine loose-leaf tea, with the option to add a glass of fizz for an extra touch of sparkle.

Available 2:30-4:30pm Thursday to Saturday

Sunday Lunch

There's nothing quite like a Sunday lunch done properly. A cherished British tradition and the perfect way to round off the week, ours is all about quality ingredients and generous plates. Gather friends and family, enjoy a drink or two, and settle in for a relaxed afternoon of great food and good company.

Available 12-4pm on Sundays

Boxing Day

3 courses for £58 | Available 1-4pm

Curried potato, sweetcorn & turkey chowder, bhaji onions
Pressed ham hock mustard & parsley terrine, potato & caper
salad, piccalilli purée

Crispy goat's cheese crostin, beetroot ketchup, beetroot,
pickled pear

Hot smoked salmon potato cake, poached Burford brown
hen's egg, crushed peas, warm tartar sauce

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Roast Dunwood Farm beef topside with all the trimmings
Herb crusted cod loin, butterbean & pancetta, roasted fennel,
celeriac & mussel velouté

Pheasant Kiev, leeks mornay, crispy Jerusalem artichoke,
chantarelle mushrooms, red wine sauce

Portobello mushroom, Camembert & kale wellington,
caramelised squash purée, buttered leeks

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Gingerbread brûlée, mulled pear, clementine sorbet, ginger
snap

Molten bitter chocolate tart, hazelnut praline cream, salted
caramel, chocolate tuile

Morello cherry & Amaretti brioche bread pudding, cherry &
custard ripple ice cream

Selection of cheeses, sourdough crackers, plum membrillo,
pickled celery





Hello 2027!

See in the New Year in the way that suits you best, with three distinctive celebrations to choose from, each set against the elegant backdrop of our lakeside hotel.

The Restaurant

£135 per person

A black tie celebration beginning at 7pm with a glass of fizz on arrival, followed by an exquisite six course dinner crafted for the occasion. During dinner, enjoy live music from Beckany Duo, before dancing into the New Year with our DJ and the traditional sound of the piper at midnight.

£25pp non-refundable deposit required to confirm booking.
Final balance and pre order required 14 days prior.

The Acton Suite

£78 per person

Arrive at 7.30pm to Buck's Fizz and canapés, followed by a plentiful buffet and live entertainment from Landslide. A DJ will keep the dancefloor lively before we welcome in the New Year at midnight.

£10pp non-refundable deposit required to confirm booking.
Final balance and pre order required 14 days prior.

The Bar

£25 per person

Arrive from 8pm and settle in for a relaxed and sociable evening, complete with a generous cheeseboard and a glass of Buck's Fizz. Live music from Gregory Peter will carry you through to midnight in a warm, welcoming atmosphere.

Full payment required on booking.



The Restaurant New Year's Eve Menu

Jerusalem artichoke velouté, truffled rarebit
brioche toastie

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Crispy pig cheek croquette, apple ketchup,
pickled turnip (vegetarian option available)

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Coconut milk poached cod, makhani sauce, black
lentil dahl, shrimp pakora (vegetarian option
available)

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Pink grapefruit and Tanqueray gin sorbet

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Beef fillet, beef cheek cottage pie, beef fat
roasted carrot, caramelised onion purée,
bordelaise sauce

Or

Portobello mushroom, roast butternut squash
and Camembert wellington, honey roasted carrot,
caramelised onion purée, pommes dauphinoise,
red wine sauce

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Pear tart tatin, Pedro Ximenez caramel, candied
walnut ice cream

Or

Selection of cheeses, Saint Peter's Yard crackers,
pickled celery, quince membrillo

The Acton Suite New Year's Eve Menu

Selection of canapés

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Lamb shoulder kleftiko, minted gremolata
Herb and garlic roasted chicken, butterbean and
chorizo cassoulet

Baked seabream, pepperonata, black olive salsa
verde

Beetroot and chickpea falafel, tagine sauce,
toasted smoked almonds and apricots

King prawns pil pil

Fried stuffed tomato and mozzarella gnocchi,
roasted courgette, red onions, fire roasted pepper
pesto

Potato dauphinoise

Braised savoury rice

Greek salad

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Honey and mascarpone cheesecake, poached
pear

Molten chocolate tart, hazelnut praline ice cream

Lemon and pistachio polenta cake

Stay the Night

Why let the evening end? Extend your celebrations with an overnight stay in our four-star countryside hotel with 41 individually styled bedrooms designed for comfort and calm. After the festivities, retreat to your room, sink into crisp linens and enjoy the quiet stillness of the surrounding grounds, before waking to a leisurely breakfast the following morning. It is the simplest way to turn a special occasion into a truly unhurried escape.

From £130 per room

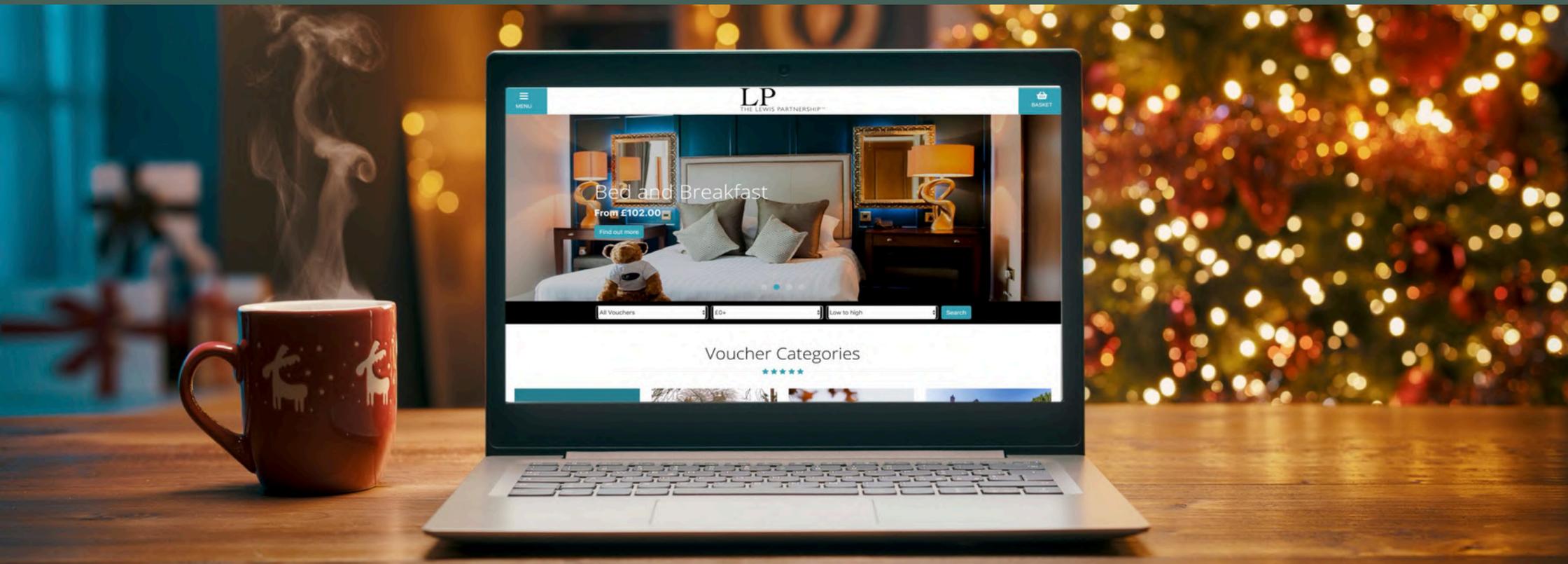


The Perfect Gift

Stuck for the perfect Christmas gift? Give an experience to look forward to with a gift voucher for The Moat House. From indulgent afternoon teas and two AA Rosette dining to cosy overnight stays and celebratory Sunday lunches, it's a thoughtful way to treat someone to time well spent. Beautifully presented and easy to buy online, it's a present that feels personal, generous and truly enjoyed.

Shop our gift vouchers:

<https://lewis-partnership.giftvoucherbrilliance.co.uk>



Get in touch

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Moat House
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