

# Mother's Day

Sunday 30th March 2025

44.00 per person

## Starters

Crispy lamb belly, salsa verde, gem lettuce, Caesar salad  
King prawn cocktail, lobster mayonnaise, avocado, beetroot loaf  
Panko crumbed goats' cheese crotin, poached pear, candied walnuts, hot honey  
Courgette and pea soup, mint pistou, toasted pine nuts

## Mains

Roast topside of Dunwood Farm beef, Yorkshire pudding, roast potatoes, roast onion  
ketchup, roast beef gravy  
Cornfed chicken breast, fricassee of peas, shallots and smoked pancetta, basil gnocchi,  
parmesan velouté  
Slow cooked lamb shoulder Shepherd's pie, crushed peas and mint, honey and rosemary  
roasted carrot  
Sea trout, warm potato and caper salad, brown shrimps, courgette purée, lemon butter  
sauce  
Curried cauliflower risotto, golden sultanas, cauliflower beignets, toasted almonds

## Desserts

Rhubarb and custard trifle, rhubarb sorbet, ginger tuiles  
Flourless chocolate cake, bitter chocolate and orange sauce, clotted cream  
Sticky date and pear pudding, run caramel, vanilla ice cream  
Selection of cheeses, savoury biscuits, pickled celery and chutney

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.

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.