

Vegan Christmas Fayre Menu

2 courses 34.00pp | 3 courses 41.00pp

Starters

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

Mains

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

Desserts

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

Plum pudding, whisky anglaise, clementine ice cream

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.*