

Boxing Day Menu

3 courses £58.00pp

Starters

Confit duck leg hash brown, poached Burford brown hens' egg, apple and date
ketchup

Smoked haddock, leek and grain mustard rarebit, toasted brioche

Curry spiced parsnip and coconut soup, coriander yoghurt bhaji onions

Fried goats' cheese, Waldorf salad, fig chutney, pickled walnuts

Mains

Dunwood Farm topside of beef, beef dripping, roast potatoes, roast onion
stuffed with braised beef cheek, Yorkshire pudding

Confit onion tart, Camembert, parsnip purée, maple roasted piccolo parsnip,
sage and chestnut pesto, crispy kale

Pancetta wrapped pork tenderloin, butternut squash fondant, cavolo nero,
squash jam, pork cheek croquette, grain mustard and honey sauce

Herb crusted cod loin, chorizo, basil gnocchi, braised fennel, romesco sauce

Desserts

Panettone, baileys and clementine tiramisu

Black forest choux bun, black cherry and kirsch sorbet

Warm pear, mincemeat and almond frangipane tart, crystalised ginger ice
cream

Platter of cheeses, pickled celery, quince membrillo, sourdough crackers

Coffee

Freshly brewed filter coffee, served with chocolate truffles

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.