

Christmas Fayre Menu

2 courses 35.00pp | 3 courses 42.00pp

Starters

Celeriac and Bramley apple soup, sage, Colston Bassett stilton, brioche croutons
Devilled crab rarebit on sour dough toast, carrot and tarragon remoulade
Breaded goat's cheese crotin, beetroot purée, pickled beetroots, chicory and candied walnut, truffled honey
Pressed ham hock and mustard terrine, pineapple ketchup, compressed gem and sweet pickled shallot

Mains

Roast crown of turkey, smoked bacon wrapped Cumberland chipolata, bread sauce, roast potatoes, sage, onion and sausage meat stuffing, roast turkey gravy
Braised beef feather blade, pommes dauphinoise, carrot and thyme purée, sprouting broccoli, red wine sauce
Herb crusted cod loin, buttered leeks, potato, brown shrimp, dill, butter sauce
Portobello mushroom leek and smoked cheese rarebit wellington, caramelised shallot and sage gravy, buttered kale, Hasselback carrot

Desserts

Plum pudding, mulled spiced anglaise, clementine and cinnamon ice cream
Limoncello, panettone, white chocolate and raspberry trifle, candied pistachio, raspberry sorbet
Black cherry and almond streusel crumble tart, egg nogg ice cream
Platter of cheeses, spiced Bramley apple chutney, celery grapes and savoury biscuits

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.*