

Christmas Fayre Menu

2 courses 33.00pp | 3 courses 40.00 pp

Starters

Maple roasted butternut squash soup, chestnut and sage pesto
Smoked haddock and Cheddar fritter, pea and preserved lemon purée, pickled cucumber and capers
Pressed terrine of confit duck leg, beetroot fig and clementine chutney, toasted sourdough
Crispy goats' cheese, Waldorf salad, date and apple ketchup

Mains

Roast turkey breast sausage meat, sage and onion stuffing, bread sauce, roast potatoes, roast turkey gravy, bacon wrapped Cumberland chipolata
Roast hake, Cheddar rarebit, potato and celeriac rosti, leek velouté
Beef feather blade bourguignon, beef dripping croquette, winter greens
Confit Roscoff onion tart, Camembert cheese, parsnip purée, maple roasted piccolo parsnips and hazelnuts

Desserts

Pear, mincemeat and almond frangipane tart, crystalised ginger ice cream
Plum pudding, prune and Armagnac ice cream, brandy butterscotch sauce
Black cherry, whipped mascarpone and vanilla cream choux bun, bitter chocolate sauce, cherry and kirsch sorbet
Platter of cheeses, Bramley apple chutney, celery, grapes and savoury biscuit

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.