

# The Moorland Hotel

## Mothering Sunday Lunch

11<sup>th</sup> March 2018

### Starters

Smoked Salmon and Cream Cheese Roulade \*  
*with Cucumber Roses, Pea Shoots and Granary Toast*

Brûléed Brie Wedge \*  
*with a Honey Roasted Pecan and Crouton Salad (V)*

Pigeon Breast and Black Pudding  
*on a Smoky Bacon Salad*

Cream of Cauliflower Soup \*  
*with a Melted Cheddar Crouton and Warm Bread Roll (V)*

Smooth Duck Liver Pate \*  
*topped with a Herb Butter and served with Homemade Chutney*

Traditional King Prawn Cocktail \*  
*with Whole Meal Bread and Butter*

### Main Course

Traditional Roast Beef \*  
*with Yorkshire Pudding, a Rich Beef Gravy, Vegetables & Roast Potatoes*

Crackling Roast (Boneless) Pork Sparerib \*  
*with an Apple and Cider Gravy, Vegetables and Roast Potatoes*

Baked Corn Fed Chicken Breast \*  
*with a Creamy Mushroom and Madeira Sauce,  
Potato and Leek Cake and Vegetables*

Pan Roasted Duck Breast \*  
*with a Red Wine and Orange Sauce, Fondant Potatoes and Vegetables (V)*

Baked Cod Loin with a Fresh Herb Crumb  
*with a Chunky Tomato Sauce, Chips and Salad*

Poached Salmon \*  
*with a Lemon and Tarragon Beurre Blanc, Vegetables and New Potatoes*



### Dessert

Warm Devon Apple Cake  
*served with Butterscotch Sauce and Clotted Cream*

Banana and Peanut Cheesecake  
*with Honeycomb Ice Cream*

Chocolate Marquise \*  
*with Honey Roasted Hazelnuts, Chocolate and Praline Sauce and  
Clotted Cream Ice Cream*

Bread and Butter Pudding  
*with Golden Syrup and Clotted Cream*

Strawberry Meringue \*  
*with Clotted Cream and Kiwi Coulis*

White Chocolate Mousse with Poached Rhubarb \*  
*and Ginger Shortbread*

Three Course £19 Two Course £16

\* Can be adjusted to suit a Gluten Free Diet. Please mark clearly on Pre-order sheet if required.

£5 non-refundable deposit due at the time of booking.  
All guests meal choices must be returned by the 3<sup>rd</sup> March

Phone 01752 839 228

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