

The Moorland Hotel

Mothering Sunday Lunch

26th March 2017

Starters

Smoked Haddock and King Prawn Chowder *

with a Warm Bread Roll

Brûléed Brie Wedge and Granola *

with Baby Basil and Strawberry Coulis (V)

Smoked Duck Breast Salad *

with a Trio of Fruit Jelly's

Goats Cheese and Beetroot Mousse *

with a Beetroot Puree, Salad Leaves and Croutons (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 Pork Loin *

with an Apple and Cider Gravy, Vegetables and Roast Potatoes

Baked Chicken Breast *

with a Creamy Tarragon Sauce, Roast Potatoes and Vegetables

Mediterranean Vegetable Wellington

with Basil Oil, New Potatoes and Salad (V)

Griddled Swordfish *

with Pineapple Salsa, Chips and Salad

Fillet of Salmon *

with a Lemon Beurre Blanc, Vegetables and New Potatoes

Dessert

Warm Devon Apple Cake
served with Butterscotch Sauce and Clotted Cream

Lemon and Ginger Mascarpone Cheesecake
with Lemon Sorbet

Raspberry and White Chocolate Torte
with Raspberry Ripple Ice Cream

Sticky Toffee Pudding *
with Toffee Sauce and Clotted Cream

Toasted Belgian Waffle
with English Toffee Ice Cream and Maple Syrup

Belgian Chocolate Crème Bruleé *
with Orange Sorbet

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 18th March 2017

Phone 01752 839 228

Email reservations@moorlandhotel.com