

Moorland Hotel

Wotter, Plymouth. PL7 5HP

Phone 01752 839 228

Valentine's Menu

14th February 2019

STARTERS £6

Slow Roasted Tomato Soup* (v)

Apple Hearts - Whipped cream - Warm Bread Roll

Baked Camembert* (v)

Spied Fruit Glaze - Crisp Granary Croutons - Salad

Smoked Salmon and Prawns*

Horseradish Cream - Lime Vinaigrette - Salad

Duck and Wild Mushroom Pate*

Toasted Flavoured Breads - Homemade Chutney

Seafood Terrine*

Marie Rose Heart - Melba Toast - Lemon Drops

Crispy Poached Egg

Wild Mushroom Hollandaise - Pancetta Crisp
Marinated Cherry Tomatoes

MAINS

Roasted Salmon Fillet* £15

Lemon Cream Sauce - Vegetables - Buttered New Potatoes

Breaded Pork Escalope £16

Home cooked Gammon Ham and Chutney Filling
Whole Grain Mustard Mash - Vegetables

Pan Roasted Duck Breast* £16

Oriental Passion Fruit and Orange Sauce
Fondant Potatoes - Vegetables

Pesto Stuffed Chicken Roll * £15

Smoked Bacon - Roast Tomato Sauce
Rosemary Roasted New Potatoes - Vegetables

Portabella Mushroom Bake* (v) £14

Haloumi Cheese - Butternut Squash Mousse
Red Pepper Sauce - Hassleback Potatoes - Vegetables

From the Grill

8oz Ribeye Steak £15

12oz Rump Steak £16

16 oz Rump Steak £18

10oz Sirloin Steak £17

8oz Kangaroo Steak £15

8oz Fillet Steak £18

Grill items served with

Twice Cooked Chips, Peas, Coleslaw and Salad

DESSERTS £5

Champagne and Raspberry Posset*

Valentine Shortbread - Meringue Kisses

Turkish Delight Cheesecake

Chocolate Sauce - Chocolate Ice Cream

White Chocolate and Passion Fruit Mousse

Clotted Cream - Toasted Marshmallow - Raspberry Coulis

Warm Toblerone Fondue

Fresh Fruit Pieces - Ginger Ice Cream

Chilled Lemon Tart

Strawberry Coulis - Chocolate Dipped Strawberries
Lemon Sorbet

Selection of Yarde Farm Ice Cream and Sorbets

Ice Creams: Honeycomb - Chocolate - Vanilla - Strawberry
Sorbets: Raspberry - Lemon

Assorted Cheese Board with Biscuits £6.95

Please see Cheese Menu

Allergy Advice

We regularly use eggs, milk, seafood (fish, crustaceans, molluscs), nuts, seeds, cereals containing gluten, soya, celery, mustard, lupin and ingredients preserved with sulphur dioxide (eg dried fruit) when preparing our menu each day. If you suffer from a food allergy or intolerance, please let us know whenever you place an order. Advance notice of any special dietary needs would be appreciated. Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and do not have a specific allergen free zone. Wheat and gluten ingredients which are deep fried will use the same fryers in our kitchens as dishes not containing these ingredients - there may be risk of cross contamination which may therefore affect extremely sensitive sufferers.