

Mothering Sunday Lunch

Moorland Hotel

Wotter, Plymouth PL7 5HP

Sunday 22nd March 2020

Three Course £22 Two Course £19

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

£5pp non-refundable deposit due at the time of booking.
All guests meal choices must be returned by the 13th March

Phone **01752 839 228**

Email info@moorlandhotel.com



Starters

Smoked Haddock, Leek and Cheddar Tartlet *
Parsley and Lemon Mayonnaise – Pea Shoots

Panko Breaded Brie Nuggets **V**
Honey Roasted Pecans - Salad – Raspberry Vinaigrette

Portobello Mushroom
Filled with Black Pudding, Bacon and Red Pepper
Fried Free Range Egg

Roast Butternut Squash and Almond Soup * **V**
Toasted Pumpkin Seeds – Warm Bread Roll

Wild Game Pate with Port *
Homemade Chutney – Toasted Flavoured Breads

King Prawn Cocktail *
Granary Bread

Mains

Traditional Roast Beef *
Yorkshire Pudding – Rich Beef Gravy – Vegetables – Roast Potatoes

Roast Westcountry Lamb *
Rosemary Infused Gravy – Vegetables – Roast Potatoes

Roast Chicken Breast with an Apricot and Thyme Sauce *
Fondant Potatoes – Vegetables

Pan Roasted Duck Breast *
Blood Orange and Star Anise Sauce – Dauphin Potatoes – Vegetables

Poached Salmon *
Lemon and Dill Hollandaise – New Potatoes – Vegetables

Roast Cauliflower, Cashew and Cheddar Bake * **V**
*Mixed Nut and Cheese Crumble topping
Roast New Potatoes – Vegetables*

Desserts

Bramley Apple and Rhubarb Crumble
*Clotted Cream **V***

Individual Strawberry Shortcake
*Chocolate Sauce – Vanilla Ice Cream **V***

Rich Belgian Chocolate Torte *
Raspberry Coulis – Fresh Raspberries - Clotted Cream

Bread and Butter Pudding
*Clotted Cream **V***

Fresh Fruit Pavlova *
*Vanilla Ice Cream – Mango Coulis **V***

*Cheese and Biscuits **

Tea/Coffee