

The Moorland Hotel

Sunday Lunch Menu (Sample Only – Changes Weekly)

Entrée

Smooth Chicken Liver Pate flavoured with Mulled Port *
Sticky Onion Marmalade – Port Reduction - Flavoured Toast

Pigeon Breast *
Puy Lentil Casserole – Honey Roast Parsnip Purée

Ham Hock Terrine *
Pickled Vegetables – Pea Puree

Confit Duck Leg
Hoisin Sauce – Cucumber - Spring Onion

Pan Seared King Prawns - Pork Belly in an Oriental Barbeque Sauce *
Tenderstem Broccoli – Apple Puree

Creamy Chestnut Mushroom and Thyme Soup *
Truffle Oil – Brie and Cherry Tomato Bruschetta

Main Course

Traditional Roast Beef *
Yorkshire Pudding - Roast Potatoes

Cracking Roast Pork Sparerib (Boneless) *
Roast Potatoes – Wholegrain Mustard and Maple Gravy – Windfall Apple Sauce

Jail Ale Battered Cod Fillet
Garden Peas – Hand Cut Chips – Salad - Tartar Sauce

Seared Salmon Fillet *
Crushed New Potato – Creamy Spring Onion and Prawn Sauce

Home Baked Honey Glazed Ham – Free Range Egg *
Caramelised Pineapple – Peas – Chips - Salad

Pan Roasted Corn-fed Chicken Breast *
Chasseur Sauce – Gratin Potato

Dessert

Bread and Butter Pudding

Baileys Custard

Dark Chocolate and Praline Mille-Feuille

Caramelised Hazelnuts – Home-made White Chocolate Ice Cream

Caramelised Apple Tart

Butter Crumble Topping – Vanilla Ice Cream

Raspberry Ripple Cheese Cake

Raspberry Sauce - Sorbet

Vanilla Crème Brûlée *

Strawberry Ice Cream

Yarde Farm Ice Cream (3 scoops of your choice) *

Vanilla, Honeycomb, Chunky Chocolate, Strawberry

Three Course Lunch £18

Two Course Lunch £14

Main Course Only £10 Starters/Desserts only £6

* Gluten Free Alternative Available

All meals are prepared fresh to order. We specialise in quality food - not fast food. Thank goodness!

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. Occasionally, ingredients can be substituted or changed to suit allergy sufferers. 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.

As our menu changes daily, it is important to ask a member of staff for ingredient information on each visit.

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