

The Moorland Hotel

Sunday Lunch Menu

SAMPLE ONLY – Menu changes regularly

Entrée

Chicken Liver Parfait *GF*

Red Onion Marmalade ~ Toasted Homemade Bread

Cream of Chicken & Sweetcorn Soup *GF*

Bread Roll

Pigeon Breast and Black Pudding *GF*

Cauliflower Purée ~ Fondant Potato ~ Red Wine Jus

Homemade Scotch Egg

Wholegrain Mustard Mayonnaise

Goats Cheese Mousse *VGF*

Glazed Walnuts ~ Beetroot ~ Melba Toast

Creamy Wild Mushrooms *VGF*

Seeded Sour Dough ~ Soft Poached Egg

Main Course

Roast Local Beef *GF DF*

Homemade Yorkshire Pudding ~ Roast Potatoes

Slow Roasted Breast of Dartmoor Lamb *GF DF*

Rosemary Infused Gravy ~ Roast Potatoes

Hunter's Chicken

Chicken Breast wrapped in Smoky Bacon ~ Cheesy Chips ~ Peas ~ Salad

Jail Ale Battered Cod Fillet *DF*

Garden Peas ~ Hand Cut Chips ~ Salad ~ Tartar Sauce

Trio of Local Sausages *V*

Whole Grain Mustard Gravy ~ Creamy Mashed Potatoes ~ Peas ~ Carrots

Pan Fried Salmon

Crushed New Potatoes ~ Creamy Dill and Lemon Sauce

Dessert

Warm Chocolate Brownie *GF*
Chocolate Sauce ~ Vanilla Ice Cream

Chocolate & Orange Panna Cotta *GF*
Fruit Coulis ~ Biscuit Crumb

Sticky Toffee Pudding
Toffee Sauce ~ Vanilla Ice Cream

Mango Délice
Vanilla Sponge ~ Mango & Cream Cheese
Filling ~ Raspberry Sorbet

Strawberry Frangipane Tart
Clotted Cream

Devon Farm Ice Cream (3 scoops) *GF*
Honeycomb, Chocolate, Vanilla or Strawberry

Vanilla Crème Bruleé
Shortbread Biscuit

Three Course Lunch £24.00

Two Course Lunch £19

Main Course Only £14 Starters/Desserts only £6

GF Gluten Free Alternative Available *V* : Suitable for vegetarians *DF* Dairy 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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