



MOORFIELDS

Celebrate together this Christmas

Festive menu – two courses £30 / three courses £35



to start

CELERIAC & TRUFFLE SOUP Toasted hazelnuts and truffle cream. Served with a warm baguette. *vg*

BUTTERNUT SQUASH & SMOKED APPLEWOOD CHEESE ARANCINI Butternut squash purée, crispy sage, chives, pea shoots and parsley oil. *vg*

DUCK LIVER MOUSSE Country tomato chutney, pea shoots and toasted focaccia.

SAUTÉED WOOD MUSHROOM CROSTINI Poached hen's egg, mushroom & tarragon cream sauce and pea shoots. *v*

SMOKED CHALKSTREAM TROUT Pickled celeriac and fennel, horseradish cream, pea shoots and a lemon wedge.

for main

ROAST TURKEY Pork, cranberry & chestnut stuffing, pigs in blankets, bread sauce, winter vegetables, sea salt & rosemary roast potatoes. Served with a rich gravy.

PAN-FRIED FILLET OF CORNISH WHITING Chorizo & pea risotto, tenderstem calabrese, Jerusalem artichoke crisps and a lobster-infused seaweed beurre blanc.

BUTTERNUT SQUASH, LENTIL & ALMOND WELLINGTON Sautéed kale, seasonal vegetables and a red wine sauce. *vg*

BRIE, BEETROOT CHUTNEY & KALE PASTRY TART Warm mixed salad leaves, roasted candy & golden beets, fine beans and a balsamic glaze. *v*

ROASTED FILLET OF PORK Sage mash, salt & pepper sprouts, seasonal vegetables and apple & red wine reduction sauce.

to finish

TRADITIONAL CHRISTMAS PUDDING Brandy sauce and clotted cream. *v*

JAFFA ORANGE SPONGE CAKE Mango sauce. *vg*

STICKY TOFFEE CHRISTMAS PUDDING Salted caramel ice cream. *v*

LEMONGRASS CRÈME BRÛLÉE Gingerbread biscuits. *v*

To book, visit themoorfields.com/christmas

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For allergen and nutritional info, please contact our team. Adults need around 2,000 kcal a day. Always inform us of any allergies before placing your order, not all ingredients are listed. We cannot guarantee the total absence of allergens.

v - vegetarian · vg - vegan · vgo - vegan option