

THE
M O O R F I E L D S

CHRISTMAS MENU 2021

2 courses - £24 (available lunchtime Monday - Friday)
3 courses - £29

STARTERS

Spiced parsnip, apple and ginger soup, toasted sourdough (v, gfo, dfo)

Chicken liver parfait with shallot chutney, pickles, bitter leaves, focaccia crisps (gfo)

Beetroot and orange cured salmon, pickled cucumber, beetroot,
horseradish creme fraiche, watercress (gf, dfo)

Chestnut mushroom, tarragon and truffle pâtè, fig relish, chicory, toasted rye bread (v, vg, df, gfo)

MAINS

Traditional roast turkey with all the trimming (gfo, dfo)

Butternut squash, chestnut mushroom, spinach and Boursin wellington,
cranberry gravy and all the trimmings (v)

Roasted bream fillet, saffron mash, crab bisque, black cabbage & salsa verde (gf, dfo)

Parsnip and celeriac rostis, braised red cabbage, maple and soy glazed wild mushrooms,
parsnip crisps, apple salad (v, vg, df, gfo)

DESSERTS

Sticky toffee pudding with clotted cream ice cream, butterscotch sauce and honeycomb (v, gf, dfo)

Christmas pudding with rum & raisin ice cream, brandy custard (v, gf, dfo)

Lemon and stem ginger posset, mulled berry compote, lemon shortbread (v, gfo)

Vegan dark chocolate & orange brownie, vegan salted caramel ice cream, orange candy (v, vg, gf, df)

Local cheese board selection, crackers, grapes, celery & chutney - £2 supplement (v, gfo)