



Experience the difference

CHARITY MENU

£30 per person (including room hire)

Please choose just one starter, one main course and one dessert to create a set menu for all your guests.

STARTERS

Prawn & crayfish tian, dill crème fraîche, mini brown loaf

Ham hock terrine, baby leaves, apple purée

Trio of melon: cantaloupe, galia and watermelon, Mojito sorbet

MAIN COURSES

Slow cooked blade of beef, creamed potato, watercress purée, roasted vegetables, jus

Stuffed supreme of chicken, potato fondant, tossed greens, wild mushrooms, truffle jus

Pan-seared sea bass fillet, crushed potatoes, tomato coulis

DESSERTS

Fresh fruit salad, tuile biscuit, sweetened mascarpone

Vanilla panna cotta, fruit jelly, mini sablé biscuit

Dark chocolate tart, white chocolate ice cream

TEA, COFFEE & MINTS



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