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Mh MOOR HALL Hotel & Spa

Experience the difference

BANQUETING MENU

Please choose one starter, one main course and one dessert for your group.

STARTERS

Goats' cheese and caramelised onion brûlée, focaccia crunch (v) £4.75

Trio of seasonal melon, champagne sorbet (v) £5.00

Tomato & mozzarella salad, basil croûte (v) £5.00

Wild mushroom risotto, Parmesan crisp £5.50

Ham hock terrine, crispy smoked brie, mango salsa £6.25

Slow cooked duck leg croquette, sweet chilli sauce, Asian salad £6.50

Smoked haddock fish cakes, tarragon emulsion £6.50

Smoked chicken & leek terrine, pipérade, baby leaves £6.50

Beetroot & vodka cured salmon gravadlax, crumbled burnt feta £6.50

Soups

Leek and potato soup, chive scone (v) £5.00

Broccoli and stilton soup, crushed walnuts (v) £5.00

Tomato soup, pesto (v) £5.00

Carrot and coriander soup, coconut mini muffin (v) £5.00

INTERMEDIATES

As an optional intermediate course, please choose one of the soups listed above, or one of the following sorbets at £4.00.

Lemon sorbet

Raspberry and champagne sorbet

Mojito sorbet

Orange sorbet

MAIN COURSES

Beef

Slow cooked blade of beef, creamed potato, roasted seasonal vegetables £18.95

Roast sirloin of beef, fondant potato, watercress purée, seasonal greens, shallot jus £21.00

Beef wellington cooked pink, hand cut chips and béarnaise sauce £23.50

Chicken

Stuffed chicken supreme, Tuscan potatoes, chorizo and tomato sauce £16.50

Garlic and thyme marinated chicken, smoked bacon sautéed potatoes,
seasonal greens, light jus £16.50

Duck

Slow cooked duck leg, Boulangère potatoes, tossed greens, cherry gravy £19.25

Spiced duck, bok choy, glazed pear, fondant potato, honey jus £22

Pork

Roast loin of pork, apple mash, black pudding bon bon,
wilted greens, cider jus £17.25

Stuffed loin of Packington pork, roasted apple, shallots, baby roast potatoes,
baked cauliflower cheese, beans and sherry jus £17.50

Lamb

Slow cooked chump of lamb, fondant potato, minted pea purée £17.95

Rack of Shropshire lamb, walnut pesto crust, potato rosti, baby vegetables,
fondant potato and aubergine caviar £23

Fish

Oven baked salmon fillet, crayfish, dill cream, herb potatoes,
seasonal vegetables £16

Pan-seared bream fillet, garlic potatoes, roasted vegetables, salsa verde £17

Vegetarian

Crispy pancake basket, wild mushrooms, spaghetti vegetables and pesto cream £15.50

Spinach and smoked brie risotto cake, creamed leeks £15.95

Ricotta and spinach raviolis, tomato dressing £16

DESSERTS

Glazed lemon tart, raspberry sorbet £5.50

Vanilla brûlée, sablé biscuit £5.50

Dark chocolate tart, orange sorbet £5.50

Vanilla profiteroles, dark chocolate sauce £5.50

Bread and butter pudding, vanilla custard £5.50

Pavlova, vanilla mascarpone, fruit compôte £5.50

Individual sticky toffee pudding, custard £5.95

Tropical fruit salad, brandy snap basket, lemon sorbet £5.95

Strawberry cheesecake, white chocolate shortbread £5.95

A selection of cheese and biscuits, chutney, grapes and celery £7.50

CHEESE COURSE

A platter of British cheeses served with grapes, celery, walnuts and crackers £30 per table

COFFEE & PETIT FOURS £2.50



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