



The
Oak Room



SUNDAY LUNCH MENU

STARTERS

SOUP DU JOUR

BEETROOT CURED SALMON
horseradish, cucumber pearls

HAM HOCK TERRINE*
parsley purée, breaded egg yolk

GOAT'S CHEESE PANNA COTTA* (v)
asparagus, beetroot

SPRING GARDEN SALAD* (v)
pickled baby vegetables

MAIN COURSES

ROAST SIRLOIN OF BEEF*
Yorkshire pudding, watercress, gravy

ROASTED CORN-FED CHICKEN SUPREME
Bread sauce, sage stuffing, pan gravy

PAN FRIED SALMON
Pea purée, white wine sauce

ROASTED PORK BELLY*
Butternut squash purée

FILLET OF SEA BASS
Crushed potatoes, endive

RISOTTO* (v)
cauliflower, raisins, capers, herbs

All main courses are served with seasonal vegetables and potatoes

DESSERTS

RASPBERRY BRÛLÉE
lavender shortbread

APRICOT PARFAIT
pistachio sponge

DARK CHOCOLATE DELICE
cherry jelly

RED WINE POACHED PEAR
chocolate, hazelnut

LEMON TART
yoghurt and tarragon sorbet

LOCAL MATURE CHEESES
A selection of crackers, grapes, celery, chutney, port jelly

FRESHLY BREWED COFFEE AND MINTS

Price per person: £23.95, includes coffee and mints
Children 12 years and under £16.50, inclusive of VAT.

Wherever we can we use local produce - an * indicates that the produce comes from within a 40 mile radius of the hotel. All our meat is Red Tractor Assured which means its production meets animal welfare standards and it is fully traceable back to independently inspected farms in the UK. For information regarding allergens please ask a member of the team. Please note that each dish is freshly cooked to order therefore may take some time to prepare; thank you for your patience. All prices include VAT at the current rate. Tipping is totally up to you, we do not put an extra service charge onto your bill and all tips are distributed to our staff.



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DESSERT WINE, PORT, LIQUEURS & LIQUEUR COFFEE

DESSERT WINE

CONCHA Y TORO LATE HARVEST

Sauvignon Blanc, Chile

Per bottle: £16.50, per 125ml glass: £6.10

PORT

COCKBURN'S FINE RUBY PORT

per glass

£3.60

LIQUEURS

We have a wide selection of liqueurs available,
please ask us for details.

LIQUEUR COFFEE

IRISH	£5.15	BRANDY	£5.25
BAILEYS	£5.45	TIA MARIA	£5.45
GRAND MARNIER	£5.45	AMARETTO	£5.45



CELEBRATIONS

Moor Hall Hotel & Spa is the perfect venue for special celebrations of all kinds, whether it's a birthday, anniversary, Christening or wedding.

As a privately owned hotel we pride ourselves on our friendly and flexible service - we can tailor make your celebration so you can relax, safe in the knowledge that every tiny detail is taken care of.

If you would like more information please ask a member of our team and we'll be happy to help make your celebration one to remember!