

**Carvery Mother's Day Lunch**  
**£17.50 per person, includes a gift for Mum**

The  
**Country  
Kitchen**

Open from 12.30 until 9.30pm, the informal Country Kitchen offers a great value 3 course carvery meal. Choose homemade soup or a selection from the salad bar to start, followed by your choice of roast meats from the carvery and a seasonal dessert - a selection from the complimentary cheeseboard and coffee are included in the price.

**How to make your Mother's Day booking:**

Please call us on 0121 308 3751 to check availability and to make your provisional reservation. To secure your booking, pre-payment must be received within 7 days. Please note that all pre-payments are strictly non-refundable and non-transferable.



**Mother's Day voucher - £50 – the perfect way to say thank you!**

Our Mother's Day voucher entitles your Mum to an uplifting mini Thalgo facial, a relaxing back massage and a mini manicure or mini pedicure.

**Gift vouchers & Spa Days.....** choose a gift voucher for £10, £20 or £50, or a Spa day voucher from £80, which entitles Mum to full use of the facilities for a day, lunch and refreshments plus two treatments.

T: 0121 334 2323 E: spa@moorhallhotel.co.uk

Best Western Premier

**W Moor Hall Hotel & Spa**

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**W** Best Western Moor Hall Hotel & Spa is part of Webb Hotels & Travel  
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Best Western Premier

**W Moor Hall Hotel & Spa**



**Mother's Day**  
Sunday 14th March 2010



Best  
Western  
**PREMIER**

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## Mother's Day 2010

Give your Mum a treat this year for Mother's Day! Choose the elegant Oak Room restaurant for a six course lunch, the Charter Suite for a banquet style lunch at 12.30pm with music from our pianist or the Country Kitchen for a great value carvery meal, available from 12.30 until 9.30pm. All Mums will receive a gift!

### Treat your Mum to an overnight stay on Sunday 14th March

An overnight stay in a double room on Sunday 14th March is just £50, which includes full English breakfast and use of the leisure facilities on Sunday afternoon. Superior rooms are available at £70.

### The Charter Suite - £24 per person

Children 12 and under: £15, children 2 and under: £10

#### Menu

Homemade chicken liver pâté  
with Cumberland sauce and warm bread

Smoked fish terrine with a sweet horseradish cream



Leek and potato soup garnished with root vegetables (v)



Roast Shropshire beef with Yorkshire pudding  
and thyme gravy

Stuffed Scottish salmon wellington with a watercress sauce

Spinach and mushroom bake with aubergine caviar (v)

All main courses are served with a selection  
of fresh vegetables and potatoes



Apple and blackberry crumble with custard

Dark chocolate brûlée with Cointreau sauce  
and a shortbread biscuit

Fresh fruit salad with ice cream



Freshly brewed coffee and mints



### The Oak Room Restaurant - £29.95 per person

Reservations between 12.30 and 3pm

Bucks Fizz will be served in the lounge bar on arrival

#### Menu

Homemade chicken liver pâté  
with Cumberland sauce and warm bread

Leek and potato soup garnished with root vegetables (v)

Smoked fish terrine with a sweet horseradish cream

Warm brie and bacon tart with red onion marmalade

Melon, avocado and prawn salad with Thousand Island dressing



Apple & Calvados sorbet



Roast Shropshire beef with Yorkshire pudding and thyme gravy

Slow cooked rosemary spiked leg of lamb

with potato gratin and redcurrant jus

Warwickshire turkey with chipolatas and cranberry stuffing

Stuffed Scottish salmon wellington with a watercress sauce

Spinach and mushroom bake with aubergine caviar (v)

Served with a selection of fresh vegetables and potatoes



Apple and blackberry crumble with custard

Dark chocolate brûlée with Cointreau sauce  
and a shortbread biscuit

Fresh fruit salad with ice cream

Baked vanilla cheesecake with a strawberry compote

Roasted rhubarb with poached meringue and fruit of the forest coulis



A selection of local cheeses with grapes, celery and walnuts



Freshly brewed coffee and mints

