



# THE OAK ROOM



## Sunday Lunch Menu

### Starters

SOUP DU JOUR **V**

POTTED MACKEREL  
Apple purée, toast

CHICKEN AND MUSHROOM TERRINE\*  
Toasted brioche, tarragon mayonnaise

DUO OF SALMON  
BEETROOT CURED AND SMOKED **GF**  
Horseradish, cucumber

TRIO OF MELON **V GF**  
Orange and mint sorbet

VEGETABLE SAMOSA **V**  
Mint crème fraîche

SLOW COOKED LAMB CROSTINI  
Pickled vegetables

### Main Courses

ROASTED SIRLOIN OF BEEF\*  
Yorkshire pudding, pan gravy

ROASTED CORN FED CHICKEN SUPREME\*  
Sage and apricot stuffing, pan gravy

ROASTED LOIN OF PORK\*  
Apple, stuffing, gravy

CAULIFLOWER AND VEGETABLE BIRYANI **V GF**  
Lemon rice

PAN FRIED SALMON  
Cous cous, tomato salsa

ROASTED TOMATO,  
GARLIC AND CHILLI RIGATONI **V**

HAKE **GF**  
Vegetable cassoulet

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

### Desserts

CUSTARD TART **V**  
Berry compote

BAKED CHOCOLATE AND ORANGE  
CHEESECAKE **V**

APPLE TARTE TATIN **V**

TIRAMISU **V**

CARDAMOM AND PISTACHIO RICE  
PUDDING **V GF**

CHOOSE FROM A LOCALLY SOURCED  
SELECTION OF CHEESES (£5 supplement)  
Crackers, celery, chutney

*Freshly brewed coffee and mints*

**V** Suitable for vegetarians

**GF** Gluten free

For vegan options please ask to see our Vegan Menu.

For more information regarding allergens please ask a member of the team.

3 Courses £24.95 per person, Children 12 and under £16.50



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## After Dinner

DESSERT WINE	50ml glass	Bottle
Concha Y Toro Late Harvest Sauvignon Blanc, Chile	£3.00	£16.50
Sauternes Les Garonnelles, France		£21.50

PORT	glass	LIQUEUR COFFEE	
Cockburn's Fine Ruby Port	£3.70	Whisky	£5.45

LIQUEURS	glass		
Grand Marnier	£4.30	Baileys	£5.75
Amaretto	£4.10	Grand Marnier	£5.75
Baileys	50ml £4.30	Brandy	£5.55
Cointreau	£4.30	Tia Maria	£5.75
Drambuie	£4.30	Amaretto	£5.75

		COFFEES / TEAS	
Tia Maria	50ml £4.30	Tea, Coffee, or Espresso	£3.75
Pernod	£3.70	includes petit fours	
Archers	£3.70	Latte or Cappuccino	£4.25
		includes petit fours	

Please note that all of the above coffees are also available as decaffeinated.

Wherever we can we use local produce. \* Indicates that the produce comes from within a 40 mile radius of Moor Hall. All our meat is Red Tractor Assured which means its production meets animal welfare standards and is fully traceable back to independently inspected farms in the UK.

## 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!