



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
Couscous, 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
Errazuriz Late Harvest Sauvignon Blanc, Casablanca Valley, Chile	£3.95	£17.50
Chateau Doisy Daene , Sauternes, France		£37.50

PORT

	glass
Cockburn's Fine Ruby Port	£3.80

LIQUEURS

	glass
Grand Marnier	£4.40
Amaretto	£4.20
Baileys	50ml £4.40
Cointreau	£4.40
Drambuie	£4.40
Tia Maria	50ml £4.40
Pernod	£3.80
Archers	£3.80

LIQUEUR COFFEE

Whisky	£5.45
Baileys	£5.75
Grand Marnier	£5.75
Brandy	£5.55
Tia Maria	£5.75
Amaretto	£5.75

COFFEES / TEAS

Tea, Coffee, or Espresso includes petit fours	£3.75
Latte or Cappuccino includes petit fours	£4.25

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!