

Starters

Spiced Apple & Parsnip Soup

With Curry Oil and Warm Bread.

£4.95

Chicken, Sage & Onion Terrine

Served with Caramelized Shallots &
Watercress Salad.

£5.50

Beetroot Gravadlax

With Fennel & Red Radish Salad.

£6.25

Goats Cheese Mousse

With Waldorf Flavours & Walnut Toast.

£5.50

Wild Mushroom Bruschetta

With Truffle Oil & Parmesan.

£5.95

Fig, Proscuto Ham & Dolchetta Salad

With Balsamic & Grain Mustard Dressing.

£6.50

THE MOORINGS

restaurant & bar

Mains

Roast Rump of New Season Lamb

Warm Bacon & lentil salad & Pomme Fondant.

£16.50

Traditional Roast Lincolnshire Turkey

With Sprout Puree, Roast Parsnips & potatoes, Swede & Carrot Mash finished with a light Turkey Jus.

£13.95

Steamed Paupiette of Lemon Sole

Filled with Prawn Mousse, served with Dill mash & Creamed Leeks.

£13.50

Breast of Cajun Chicken

Sweet potato & Chilli Mash, Lime & Spring Onion Crème Fraiche.

£12.95

8 Hour Braised Blade of Beef

Served with Honey Roast Vegetables, Fondant Potato & Celleriac Puree.

£14.50

Winter Vegetable Hotpot

With grain Mustard Gratin, Confit Carrots & Saffron Potatoes.

£12.50

Desserts

Williams Pear Poached in Mulled Wine

Served with Clotted Cream Ice-Cream.

£4.95

Traditional Christmas Pudding

Served with Baileys Ice-Cream & Brandy Sauce.

£4.95

Cheddar Cheese Board

Mature Cheddar, Smoked Applewood & Lincolnshire Poacher. Served with House Chutney & Crackers.

£6.50

Orange & Cinnamon Crème Brulee

With Poached Kumquat Marmalade.

£5.50

Black Forest Torte

Served with Black Cherry Ice-Cream.

£5.25