

MOXHULL HALL

Sunday Lunch

TO START

Cream of Wild Mushroom Soup (V)
Prawn and Crayfish Cocktail with Chicory, Avocado, Fennel, Marie Rose
Pate Maison with Red Onion Marmalade and warm Brioche Bun
Goats Cheese Bon Bons (V) with beetroot carpaccio, Heritage Tomato, Walnut
Smoked Duck with Chicory, Watercress, Scallion and Pomegranate Salad
Asparagus (VE) with chive Hollandaise, Baby herb Salads



TO FOLLOW

Roasted Sirloin of Beef, Yorkshire Pudding, Red Wine Jus
Pan Roasted Chicken Breast, Wrapped in Parma Ham with White wine and Lemon Cream Sauce
Braised Welsh Lamb Shank, Shallot and Chive crushed new potatoes, baby leeks, red wine jus
Slow Roasted Packington Pork Belly, Crackling, Apple Puree, Colcannon mash
Pan Fried Sea Bass with Scallions, Asparagus and Shiitake Mushrooms and Samphire
Gnocchi Puttanesca (V & VE) Tomato, Capers, Parmesan
Spinach, Brie and Hazelnut Wellington with green leaf salad (V)
Whole baked aubergine with roasted butternut squash, lentils, spinach, cumin and herb crumb (V)

All Served with Roast Potatoes, Roasted Heritage Carrots and Tenderstem Broccoli



TO END

Chocolate Brownie (V) with Chocolate Fudge Sauce, Vanilla Ice Cream
Lemon Meringue Tart
Raspberry Sorbet
Sticky Toffee Pudding (V) with Toffee Sauce, Vanilla Ice Cream
Vanilla Crème Brulee (V), Shortbread Biscuit
Chocolate and Avocado Torte
Vanilla Bean Glaze and Dairy Free Ice Cream (VE)
Cona Coffee and Petit Fours

£35 per person