

MOXHULL HALL

Starters

SOUP SHOTS: SIP

Roasted Tomato & Basil: Cherry Tomatoes, Baby Basil – GF/D/V/VE

Tomato & Red Pepper: Basil Oil – GF/D/V/VE

Roasted Butternut & Thyme: Butternut Crisps, Pumpkin Seed Oil – GF/D/V/VE

Curried Butternut Squash: Chilli Oil – GF/D/V/VE

Roasted Mediterranean Vegetable: Pesto Croûte, Pine Nuts – GF/D/V/VE

Cream of Wild Mushroom: Thyme Croutons – GF/D/V/VE

Carrot, Coriander & Chilli: Oil – GF/D/V/VE

VEGETARIAN: ROOTS, LEAVES, PLANTS & CHEESE

Warm Tart of Heritage Tomatoes: Parmesan, Feta & Olives OPTION – GF/D/V/VE

Beetroot Carpaccio: Goats Cheese Bon Bons, Black Pepper & Basil OPTION – GF/D/V/VE

Burrata: Char Grilled Watermelon, Honey & Basil OPTION – GF/D/V/VE

Asparagus & Crispy Egg: Chive Hollandaise, Baby Herb Salad OPTION – GF/D/V/VE

Wild Mushroom and Parmesan Risotto: Truffle Oil OPTION – GF/D/V/VE

Chargrilled Asparagus and Halloumi: Courgettes, Herb Sauce, Roasted Tomatoes OPTION – GF/D/V/VE

Chargrilled Asparagus and Spiced Tofu: Courgettes, Herb Sauce, Roasted Tomatoes OPTION – GF/D/V/VE

Mushroom Pate: Pickled Asparagus Crostini {VE}

FISH: SEARED, SMOKED, CURED

Smoked Haddock Fish Cake: Baby Spinach, Poached Egg, Lemon & Chive Hollandaise

Vodka Cured Salmon: Lime, Beetroot, Crème Fraîche OPTION – GF/D/V/VE

Lightly Curried Spiced Sea Bass: French Beans, Kachumber Salad

Classic Prawn Cocktail: gem Lettuce, Marie Rose, Lime, Paprika OPTION – GF/D/V/VE

Prawn and Crayfish Cocktail: Dill, Lemon and Creme Fraiche OPTION – GF/D/V/VE

MEAT: CURED, ROAST, SMOKED

Duck Parfait: Orange Gel, Brioche Croûte, Baby Herbs

Soya Glazed Pork Belly: Apple & Celeriac Remoulade OPTION – GF/D/V/VE

Smoked Chicken & Avocado Mousse: Mango & Chilli Salsa OPTION – GF/D/V/VE

Smoked Duck: Chicory, Watercress, Scallion, Pomegranate

Prosciutto & Char Grilled Peaches: Wild Elderflower & Basil Dressing OPTION – GF/D/V/VE

Prosciutto Caprese Salad: Mozzarella, Confit Tomato, Rocket, Basil Oil and Balsamic

Flash Fried Beef: Chicory, Watercress, Spring Onion, Chilli Dressing, Sesame seeds

Melon & Parma Ham: Rocket, Cracked Black Pepper, Olive Oil

The Main Event

MOXHULL HALL

main courses

CHICKEN

Lemon Marinated Chicken Breast: Rosemary Garlic Potatoes, Fine French Beans,
Buttered Baby Carrots, Thyme Velouté

Chicken Breast Wrapped in Sage & Parma Ham: Crushed Pea Potato Cake, Sweet
Leeks & baby Carrots, Red Wine Jus

Chicken Breast: Crushed New Potatoes & Pancetta, Garlic Roasted Carrots &
Greens, Parsley Butter Dressing

Chicken Stuffed With Pine Nuts: Basil & Sun Blushed Tomatoes, Mascarpone & Herb
Potatoes, Baby Courgettes, Basil Oil {N}

Chicken Breast with Chicken & Leek Pie: Thyme & Garlic Fondant & Leek Ash

Chicken & Mushroom Ballotine: Pulled Chicken & Tarragon Croquette, Parmenter Potatoes,
Chasseur Jus

PORK

Twice-cooked Belly: Cider Apple Sauce, Roasted Garlic Potatoes, French Beans,
Roasted Carrots

Pan Roasted Fillet: Sage & Thyme Fondant Potatoes, Wilted Spinach, Bramley
Apple Purée, Sweet Garlic Jus

Roast Pork Loin: Crackling, Creamed Cabbage, Hasselback Potatoes, Baby Veg, Cider Jus

LAMB

Slow Braised Shank: Spring Onion Mash, Fine French Beans, Rosemary, Cherry
Tomato & Balsamic Jus

Roasted Rump: Pea Purée, Roasted Carrots, Garlic Potatoes, Lamb & Lemon Thyme
Sauce *S2S @ £5

Rump of Lamb with Pomegranate & Date Jus: Spiced Roasted Potatoes, Baby Carrots, Leeks
*S2S @ £5

Moroccan Spiced Cannon of Lamb: Pulled Lamb Bon-Bon, Apricot Gel, Cumin Spiced Carrots,
Tender stem & Ras El Hanout Spiced Potatoes *S2S @ £3

The Main Event

MOXHULL HALL

main courses

BEEF

Roasted Fillet of Beef: Celeriac Dauphinoise, Garden Vegetables, Port Jus *S2S @ £6

Rump Fillet of Beef: Roasted Balsamic Tomatoes, Portobello Mushroom, Fondant Potato, Peppercorn Sauce *S2S @ £6

Slow Braised Beef: Mustard Mash, Parsnip Puree, Parsnip Crisps, Baby Carrots, Bourguignon Sauce

Beef Wellington: Mushroom & Shallot Duxelle, Puff Pastry, Chateau Potatoes, Roasted Carrots

Baby Leeks *S2S @ £10

Fillet of Beef Rossini: Potato Rosti, Pate, Baby Carrots, Leeks, Madeira Jus *S2S @ £6

Medallion of Beef: 4 oz fillet, Shin of Beef Pie, Truffle Mash, Baby Veg, Bourguignon Sauce S2S @ £4

Mediterranean Crusted Sirloin: Roasted Baby New, Asparagus, Madeira Jus *S2S @ £5

FISH: PAN FRIED, GRILLED, ROASTED

Pan Fried Sea Bass Fillets: Scallions, Asparagus, Shiitake Mushrooms, Samphire

Roast Fillet of Cod Marinated with Lemon Thyme: Celeriac & Apple Purée, Griddled

Courgette, Salsa Verde

Fillet of Salmon: Saffron noodles, Greens, Burnt Orange, Watercress Sauce

The Main Event

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main courses

VEGETARIAN: ROOTS, LEAVES, PLANTS & CHEESE

Tart: Alliums & Soft Goats Cheese, Baby Beets, Marjoram & Leek Sauce {V}

Moussaka: Lentils, Ricotta & Aubergine, Rich Tomato Sauce {V}

Gnocchi: Soft Potato & Spinach crumbled Ash Goats Cheese & Garden Greens {V}

Tart: Wild Mushrooms, Poached Duck Egg, Rocket, Watercress & Parmesan {V}

Coconut Cauliflower Fritters: Caramelised Cauliflower Purée, Shiitake Mushrooms,
Barley & Baby Leeks {VE}

Baked Butternut Squash: Moroccan Spiced Lentils, Black Cabbage & Pine Nuts {VE}

Miso Roasted Aubergine Steak: Sweet Onions, Japanese Greens, Sesame Soba
Noodles {VE}

Wild Mushroom Arancini: Sweet Potato Fondant, Hispi Cabbage, Watercress Veloute & Crispy
Sage {VE}

Lentil Dhal: Cumin Spiced Carrots, Cauliflower Pakora, Wilted Spinach, Mint Yoghurt {VE}

The Main Event

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your evenings

CHOCOLATE & TOFFEE

Warm Chocolate Brownie: Madagascan Vanilla Ice Cream, Honey Combe

White Chocolate Panna Cotta: Raspberry Compote, Dark Chocolate Soil

Sticky Toffee Pudding: Toffee Sauce, Vanilla Ice Cream, Toffee Apple Crisp

Chocolate Orange Fondant: Vanilla Bean Ice Cream

Treacle Tart: Cornish Clotted Cream, Fresh Berries

Chocolate Espresso Martini Cake: Vodka Soaked Cherries

Salted Toffee Pana Cotta: Blackberry Gel, Salted Caramel Sauce & Popcorn Praline

Dark Chocolate Tart: Burnt Marshmallow, Salted Caramel Cream

FRUITS

Rhubarb & Apple Macadamia Nut Crumble: Vanilla Ice Cream

Bri che Summer Pudding: Vanilla Meringue Cream, Strawberry Crisps

Vanilla Cr me Brulee: Sable Biscuits, Fresh Berries

Tropical Mess of Passion Fruit: Mango, Pineapple & Lime, Fresh Vanilla Cream

Strawberry Cheesecake: Popping Candy, Raspberry Milkshake

Lemon Posset: Strawberry Jelly, Short Bread

Raspberry Ripple Meringue: Summer Berries, Whipped Cream

Lemon Br l e Tart: Raspberry Sorbet, Summer Berry Salad, Raspberry Sauce

Eton Mess: Fresh Berries, Raspberry Meringue

Pear Frangipane Tart: Amoretti Ice Cream & Pear Gel

Mango & Passion Fruit Cheesecake: Coconut Ice Cream

Dark Cherry Cr me Brulee: Cherry Financiers

While we have procedures for segregating preparation within meals and drinks, kitchen and bar service may involve shared preparation/cooking areas. If you have any specific food/drinks allergen needs, please inform us when sending in your order on your final details appointment. We will take reasonable steps to prepare your meal safely, although cannot guarantee completely allergen-free environments or products.

Choice Menu £5.00 supplement for all guests

MOXHULL HALL

children's menu

STARTERS

Garden Crudités, Organic Hummus
Popcorn Chicken, Sweet Chilli Dipping Sauce
Freshly Baked Garlic Butter Dough Balls
Pot of Honey & Mustard Bangers

MAINS

Meatballs Pomodoro, Parmesan Shavings
Roasted Chicken Breast, Buttered New Potatoes, Garden Peas & Carrots
Cod Goujons, Garden Peas & French Fries, Tomato Ketchup
Tomato, Mozzarella and Basil Pizzette

DESSERT

Warm Chocolate Brownie, Hot Chocolate Sauce, Whipped Vanilla Cream
Vanilla Ice Cream & Strawberry Jelly
Double Strawberry Ice Cream & Fresh Berries
Moxhull Little Eton Mess