

MOORLANDER EVENING PULLMAN

MAY TO AUGUST 2021

TO START

Lemony Prawns with Avocado

Served on a bed of rocket

Chicken Liver Pate

Served with a leafy garnish, crusty bread and Cumberland sauce

Minted Melon, Tomato and Parma Ham Salad

Melon pieces served with shredded mint, tomatoes and strips of Parma ham, drizzled with a sherry and honey dressing

SOUP COURSE

Homemade Vegetable Soup (v)

Served with cream, chopped parsley and herby croutons

MAIN COURSE

Roast Sirloin of Beef

Served with a whiskey and peppercorn sauce

Roast Breast of Chicken

Served with a honey & mustard sauce, topped with peppery watercress

Salmon Fillet

Served with a Hollandaise sauce and capers

Roasted Stuffed Pepper (v)

With courgette & sun-dried tomato couscous, topped with feta cheese

All the above main courses are served with a variety of seasonal vegetables and potatoes

DESSERT

Strawberry Vacherin (v)

Fresh strawberries and whipped cream, served in a meringue nest drizzled with chocolate sauce

Vanilla Cheesecake (v)

Served with raspberry coulis, fresh raspberries and whipped cream

Homemade Apple Pie (v)

Served with hot vanilla custard

A Selection of Cheeses (v)

Served with biscuits, celery, grapes and fruit chutney

Followed by freshly brewed coffee and handmade chocolates