

MOORLANDER LUNCH

SEPTEMBER & OCTOBER 2021

TO START

Homemade Vegetable Soup (v)

Served with cream, herby croutons and freshly chopped parsley

Clementine, Feta and Winter Leaf Salad (v)

Slices of clementine served with cubed feta, red onion, fennel and winter leaf salad, drizzled with a clementine and lemon dressing

Prawn Cocktail

Prawns in Marie Rose sauce with lettuce, tomato, cucumber and lemon wedge

MAIN COURSE

Roast Topside of Beef

Served with homemade Yorkshire pudding, rich onion gravy and topped with fresh peppery watercress

Roast Loin of Pork

Served with sage & onion stuffing, apple sauce, crispy crackling and Yorkshire pudding

Mushroom Stroganoff (v)

Served on a bed of fluffy rice

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

DESSERT

Homemade Bakewell Tart (v)

Served with hot vanilla custard

Vanilla Cheesecake (v)

Served with mixed berries, fruit coulis and Rossini curl

A Selection of Cheeses (v)

Served with biscuits, celery, grapes and fruit chutney

Followed by freshly brewed coffee and handmade chocolates