

DE MILLOM at MORESBY HALL
Seasonal Christmas menu
Available during November / December 2017
Dinner £32.50 pp Reservations & pre order essential

STARTERS

Chicken liver pate

With Melba toast, cherry tomato & micro cress salad

Pea, Pear & Stilton Soup (V)

A fresh green veloute finished with crème fraiche & olive oil croutons

Baked Mushroom

Field mushroom stuffed with caramelised onions, crispy garlic gratin topping

Fish Pie

Individual mini fish pies with cod, salmon & crispy cheddar mash topping

MAIN COURSES

Turkey Ballotine

*Turkey Breast layered with Cranberry & Chestnut stuffing then rolled & wrapped in Prosciutto Ham
Served with all the seasonal trimmings and delicious gravy*

Beef Stroganoff

*Prime rump beef strips, onions & mushrooms in this classic dish
finished with cream, fresh herbs & served with timbale of rice*

Cod & Scallop Mornay

Comfort food for a winters night – topped with a parmesan & garlic crumb

Broccoli, Roasted Pine Nuts & Spinach Pasta bake (V)

With cherry tomatoes, sautéed onions & celery and mature cheddar sauce

PUDDINGS

Moresby Hall Christmas Pudding ~ our delicious homemade pudding with luxurious brandy sauce

Chocolate Delight ~ Chocolate Brownie with Chocolate & Bailey's sauce & espresso ice cream

Cumbrian Cheese Plate ~ a selection of British cheeses with artisan biscuits & fruits

Exotic fresh fruit salad ~ naturally sweet with no added sugar & champagne sorbet

- ❖ Gratuities offered for good service are at your discretion, shared equally amongst our kitchen and dining room staff
- ❖ To avoid disturbance to guests who may be residing overnight please arrange transport to depart by 11.15 pm
- ❖ Except for private dining functions, children should be aged 10 years + to dine in the evening
- ❖ One sitting – the table is yours for the night