

DE MILLOM at MORESBY HALL
Evening Dining menu ~ Friday / Saturday nights
£32.50 pp for May - August 2017
Reservations essential

STARTERS

Poached Pear (V)

Poached in dry martini served with blue cheese & walnut croquette

Spicy Beef

Roasted rare, coated with our special oriental spicy marinade then chilled and finely carved, with micro salad garnish

Potted Shrimps & Smoked salmon

Potted shrimps served warm with brown toast and smoked salmon

Asparagus salad (V)

Chilled fresh asparagus with crushed new potato salad topped with free range poached egg

MAIN COURSES

Fillet Steak

*With red wine sauce & sauté potatoes
(please specify rare, medium or well done when ordering)*

Confit Duck leg

Crispy duck leg, slowly cooked & served with Caramelised Orange sauce

Lamb Tagine

Cumbrian lamb in classic tagine sauce with minted pea couscous

Cod Loin & Scallops

Finest cod & king scallops with warm dill hollandaise dressing

Stuffed red pepper (V)

Red pepper stuffed with mushroom risotto served with pea puree

Includes bread and vegetables accompanying each dish

PUDDINGS

French crepes ~ with apples flamed in Calvados & apple ice cream

Chocolate torte ~ for chocolate lovers, with red berries and blackcurrant sorbet

Cumbrian Cheese Plate ~ a selection 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
 - ❖ One sitting ~ the table is yours for the night for a relaxed dining experience
- ❖ 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

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