



Starters

TOMATO AND SMOKED BELL PEPPER SOUP

Topped with a chive crème fraiche.

MUSHROOM TAGLIATELLE

Sautéed wild mushrooms, confit egg yolk and truffle oil.

DUCK LIVER PATE

Spiced cherry chutney, crisp pancetta and toasted brioche.

PRAWN COCKTAIL

Marie rose sauce, iceberg lettuce and candied lemon.

VENISON AND BLACK PUDDING SCOTCH EGG

With dressed rocket and piccalilli.

Mains

ROAST SIRLOIN OF BEEF

Roast potatoes, Yorkshire pudding and a rich roast gravy.

PEA, SPINACH AND MIXED HERB RISOTTO

Topped with basil scented rocket, tossed pine nuts.
(Freshly grated parmesan optional)

CHICKEN BREAST

Stuffed with brie, wrapped in parma ham, carrot puree and madeira sauce.

All dishes served with cauliflower cheese and season vegetables.

12 HOUR ROAST LEG OF LAMB

Roast potatoes, Yorkshire pudding and a rich roast gravy.

SALT BAKED SALMON

Lemon and parsley crushed new potatoes and pea puree.

Desserts

RHUBARB AND GINGER CRUMBLE

With oat topping and vanilla scented custard.

FRENCH MERINGUE

Lemon scented cream and raspberries.

RUM AND RAISIN ICE CREAM

Topped with whipped cream and rum syrup.

TRIO OF BELGIAN CHOCOLATE CHEESECAKE

Chocolate sauce and vanilla ice cream.

THE MOORINGS CHEESEBOARD

Ms Temples Binham blue, Norfolk mardler, black bomber, Norfolk white lady, cheese biscuits and beetroot chutney.

FOLLOWED BY COFFEE AND MINTS

£32.50 PER PERSON

