

Moorlander Lunch Menu

🌿--- Starters ---🌿

Cream of vegetable soup

A creamy vegetable and potato soup topped with herbs and crispy fried croutons served from a tureen at the table

Minted melon

Slices of fresh melon and kiwi fruit laced with crème de menthe, served with orange segments and mango cream

North Sea cocktail

A selection of shellfish served in a large goblet on a bed of shredded leaves topped with a tangy seafood dressing, lemon wedge and accompanied with brown bread and butter

Pineapple fruit cup

A large glass of chilled pineapple juice served with slices of fresh pineapple and strawberries

Hot granary and white rolls with butter will accompany your choice of starter

🌿--- Main Course ---🌿

Roast Yorkshire beef

Hand carved beef served with Yorkshire pudding accompanied with horseradish sauce, roast gravy and watercress

Roast loin of English pork

Served with an apple tart, sage and onion seasoning, Yorkshire pudding, roast gravy and watercress

Poached salmon salad

Fresh poached salmon served with a seasonal salad, Mayonnaise dressing and hot buttered potatoes

Leek, potato and goat's cheese bake

Sauteed leeks and potatoes in a yoghurt and goat's cheese sauce, topped with a parmesan and wholemeal crumb

A selection of fresh seasonal vegetables and potatoes will accompany your main course choice

🌿--- Dessert ---🌿

Baked apple and raspberry pie

Served with a creamy custard sauce

Ice cream and fruit sundae

Tutti frutti and coconut ice cream served in a sundae glass with apricots and peaches topped with fruit syrup, whipped cream, tropical fruit and nuts

Drambuie trifle

Layers of sponge and fresh soft fruits soaked in Drambuie topped with a creamy custard sauce served with fresh whipped cream

English cheese board

Served at your table, accompanied with biscuits, celery and grapes

(Glass of port to accompany your cheese £2.85)

Freshly brewed Yorkshire Tea or coffee served with orange and mint chocolates