



THE MOONRAKER

HOTEL | RESTAURANT | KITCHEN GARDEN

Wedding Menu B

Choose one starter, one main and one dessert

STARTERS

HOMEMADE CHICKEN LIVER PATE

Melba toast, chutney

SCOTTISH OAK SMOKED SALMON

Horseradish cream, watercress

CHICKEN & BABY LEEK TERRINE

piccalilli, crostini

GRILLED GOATS CHEESE

Flat mushroom & balsamic

LEEK & POTATO SOUP

Crisp leeks, chive oil

MAINS

ROAST SIRLOIN OF BEEF

Yorkshire pudding, roast potatoes, seasonal green, pan gravy

OVEN BAKED SALMON

White wine, mushroom & dill sauce

ROASTED VEGETABLE & FETA TART

ROAST LOIN OF PORK

Crackling, apple sauce, roast potatoes, seasonal greens, pan gravy

CHICKPEA & VEGETABLE CURRY, RICE (V)

DESERTS

LEMON TART

Raspberry sorbet, shortbread biscuit

ETON MESS

DARK CHOCOLATE GANACHE TART

Mixed berries & ice cream

SALTED CARAMEL & DARK CHOCOLATE TART

Clotted cream ice-cream