



THE MOONRAKER

HOTEL | RESTAURANT | KITCHEN GARDEN

Wedding Menu C

Choose one starter, one main and one dessert

STARTERS

FRENCH ONION SOUP

Gruyere crouton

PRESSED HAM HOCK & SMOKED CHICKEN

Caramelised onion chutney, toasted focaccia

GOATS CHEESE MOUSSE, BEETROOT, CANDIED WALNUTS

SMOKED HADDOCK, ROASTED PEPPER & LEEK TERRINE

MAINS

ROAST FORERIB OF BEEF

Yorkshire pudding, roast potatoes, seasonal green, pan gravy

ROAST SHOULDER OF PORK

Roast potatoes, seasonal green, crackling, apple puree, cider sauce

ROASTED COD

Tomato & herb butter sauce

PUFF PASTRY TART, MUSHROOM DUXCELL, SPINACH & DEEP-FRIED DUCK EGG

HERB CRUSTED ROAST RUMP OF LAMB

Roast potatoes, seasonal green, pan gravy

DESERTS

DARK CHOCOLATE & CHERRY DELICE

Vanilla ice-cream

LEMON TART

Compote of berries, clotted cream

WYFE OF BATH & BATH BLUE CHEESE

Celery, chutney, grapes, biscuits

WHITE CHOCOLATE PANNA COTTA

Raspberry, shortbread