



Party Menu One

Starters

Homemade soup (V)

Ask server for details

Roasted herb gnocchi (V)

Blue cheese cream, butternut squash, dressed rocket

Terrine of the week

Chutney, pickles

Mains

Lashford's sausages of the week

Creamy mashed potatoes, onion marmalade, red wine jus

Cod & prawn fishcake

Tomato beurre blanc, free range poached hen's egg

Moroccan spiced couscous (VE)

Falafels, tomato salsa, dressed rocket

Desserts

Crumble of the week

Homemade fruit crumble, custard

Double chocolate brownie (VE)

Home-churned raspberry sorbet, cinder toffee

Home-churned ice cream

Ask server for flavours

2 Courses £18.00

3 Courses £24.00

Please check with a member of The Moorings team before ordering as some main courses may take 25 minutes to serve. Please let us know if you suffer from any food allergies or dietary restrictions or would like to see our leaflet containing a list of dishes containing any of the EU top 14 allergens. We use unpasteurised cheeses in our kitchen - please let us know if you would like an alternative. An optional service charge of 10% is added to parties of 8 or more. (V) - suitable for vegetarians (N) - contains nuts. The Environmental Health Officer advises that eating partially or uncooked meat, seafood & eggs may increase your risk for foodborne illness particularly if you have certain medical conditions.



Party Menu Two

Starters

Homemade soup (V)

Ask server for details

Cave-Aged cheddar soufflé (V/N)

White wine cream, pear & pickled walnut salad

Roasted herb gnocchi (V)

Blue cheese cream, butternut squash, dressed rocket

Terrine of the week

Red onion marmalade, pickles

Mains

Lashford's sausages of the week

Creamy mashed potatoes, onion marmalade, red wine jus

Moroccan spiced couscous (VE)

Falafels, tomato salsa, dressed rocket

Roasted breast of corn-fed chicken

Pommes Anna, wilted spinach, wild mushroom jus

Market fish

Skin-on chips, crushed minted peas, homemade tartare sauce

Desserts

Crumble of the week

Homemade fruit crumble, custard

Vanilla crème brûlée

Homemade shortbread

Stem ginger sponge

Sticky Toffee sauce, home-churned marmalade ice cream

Double chocolate brownie (VE)

Home-churned raspberry sorbet, cinder toffee

2 Courses £22.00

3 Courses £28.00

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Party Menu Three

Starters

Cave-Aged cheddar soufflé (V/N)

White wine cream, pear & pickled walnut salad

Terrine of the week

Red onion marmalade, pickles

Home-smoked salmon salad (N)

Roasted & pickled heritage beetroot, horseradish crème fraiche, toasted cashews, leaves

Garlic cream button mushrooms (V)

Toasted baguette, watercress, cheese crisp

Mains

Smoked root veg & goats' cheese pithivier (V)

Romanesco cauliflower, wholegrain mustard cream

Pan fried stone bass

Pommes mousseline, confit garlic, roasted shallots, kale, vin blanc

Pan roasted breast of Barbary duck

Bubble & squeak, fine green beans, blackberry jus

200gms Aubrey Allen rump steak

Skin-on chips, half a roasted beef tomato, watercress & Café du Paris

Desserts

Vanilla crème brûlée

Homemade shortbread

Double chocolate brownie (VE)

Home-churned raspberry sorbet, cinder toffee

Plum & cardamom Tarte Tatin

Home-churned vanilla ice cream

Cheese board

Cave-aged Cheddar, Worcester blue, Somerset brie, onion marmalade, sliced apple, biscuits

2 Courses £26

3 Courses £33

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