

DE MILLOM at MORESBY HALL

Spring Menu 2012

Dinner £32.50 pp - Reservations & Pre-orders essential

STARTERS

Duck Liver Parfait

Served with melba toast, and an apricot and almond chutney

Creamy Garlic Mushrooms

Served in a home-made puff-pastry vol-au-vent and finished with a parmesan & rosemary brittle

Pan-fried King Scallops (supplement £2.50)

Served with a Morcilla black pudding, cauliflower and vanilla puree finished with crispy pancetta

Saffron Poached pear

Served with goats cheese croquette, cranberry vodka relish and finished with a tarragon crème fraiche

Home-Made Gravlax

Served with a pea shoot salad and drizzled with honey and dill dressing

MAIN COURSES

Prime Fillet Steak (supplement £5.00)

Chunky chips, onion rings, roasted vine cherry tomatoes, porcine mushroom and béarnaise sauce

Please specify when pre ordering: rare, medium or well done

Panfried Breast of Gressingham Duck

Served on a salad of green vegetables with sauté new potatoes and finished with orange & thyme sauce

Spicy Lamb Tagine

Served with minted couscous finished with toasted almonds & fragrant herbs

Halibut or Turbot steak (chef's choice on market day)

Served with saffron new potatoes and finished with vibrant sauce vierge

Wild mushroom, Leek and Pine-Nut Wellingtons

Served chateaux potatoes and a white wine cream sauce

PUDDINGS

Seville Marmalade Roly Poly ~ *Our newest Roly Poly with homemade crème Anglais & vanilla ice cream*

Pudding Platter ~ *A mini selection of some of our favourite puddings*

Cumbrian Cheese Plate ~ *A selection of local cheeses with artisan biscuit & fruits*

Exotic fresh fruit salad ~ *Naturally sweet with no added sugar*

We have a selection of Jams, Marmalades, Chutneys and Preserves
All handmade at Moresby Hall – gift wrapped on request at no extra charge

Gratuities offered for good service are at your discretion, shared equally amongst our kitchen and dining room staff

To avoid disturbance to guests who may be residing overnight please arrange transport to depart by 11.15 pm

Except for private dining functions, children should be aged 10 years + to dine in the evening