



Sunday Lunch in The Oak Room

AT MOOR HALL HOTEL & SPA



AA Rosette Award for Culinary Excellence 2019 - 2020

3 courses

£26 per person

Children 12 and under £16.50

Supplier Information

We place a great deal of importance on using local produce and suppliers wherever we can.

All our meat is Red Tractor Assured which means its production meets animal welfare standards and it is fully traceable back to independently inspected farms in the UK. Our meat is sourced from Midlands Foods, an established family business based in Worcestershire. They purchase their meat locally, giving full UK traceability from farm to fork.

Our fruit and vegetables are sourced from Interfruit, a Birmingham based family run business which sources the finest fresh produce. They aim to source produce locally as much as possible and support local farmers and markets by buying local produce directly from the growers.

Our cheese is sourced from Cheltenham Cheese Co. Ltd, a small independent company that supply high quality English and continental cheeses and other milk based foods such as yogurt and clotted cream.

Starters

SOUP OF THE DAY V GF

TRIO OF MELON, blackcurrant sorbet V VE GF

CHICKEN & BLACK PUDDING TERRINE, piccalilli, herb crumb

GLAZED PORK BELLY, boudin blanc, potato rosti, smoked bacon jus

SMOKED SALMON FISHCAKE, tomato and chive beurre blanc, baby watercress

MACKEREL FILLET, confit lemon, olive, capers, baby coriander GF

Mains

ROASTED SIRLOIN OF BEEF, Yorkshire pudding, pan gravy

ROASTED CORN FED CHICKEN SUPREME, sage and apricot stuffing, pan gravy

ROASTED LOIN OF PORK, sage and apricot stuffing, pan gravy

CORNISH HAKE FILLET, crushed dill potatoes, braised leek, watercress sauce GF

COD LOIN, fondant potato, baby vegetables, shellfish bisque GF

BUTTERNUT SQUASH AND SPINACH RISOTTO V

ROASTED AUBERGINE, wild mushrooms, grilled peppers, pesto V VE GF

All main courses are served with a selection of vegetables and roast potatoes

Desserts

TART AU CITRON, raspberry sorbet V

TREACLE TART, salted caramel ice cream V

SUMMER BERRY ETON MESS V GF

RHUBARB CRUMBLE, poached rhubarb, crystallised ginger, winter crème anglaise V

TEXTURES OF CHOCOLATE, ganache, cream, nibs, tempered, stout ice-cream V GF

Cheese

A selection of 5 British cheeses served with crackers, celery and chutney **£5 Supplement**

QUICKE'S GOAT Hand crafted for six months from local goat's milk in Devon.
Vibrant almondy and buttery, this is a different goat's milk cheese. V

BLUE MONDAY Cow's milk cheese made in Thirsk, North Yorkshire.
Creamy blue and soft in texture with bold cracks and streaks of blue. V

CORNISH YARG Made in Lynher dairies in Cornwall. Nettle leaves are brushed onto the cheese as it matures leaving a delicate mushroomy taste with a lemony and creamy texture under its rind, and an irresistible crumble in the core. V

RED FOX An aged Red Leicester made by Belton Farm in Shropshire.
This delicious handcrafted russet-coloured cheese is rich and creamy in texture with an unexpected crunch. V

PERL WEN One of Wales' best loved soft cheeses, Perl Wen (the Welsh for 'White Pearl!'),
is a delicious soft Brie style cheese with a citrus flavour and a hint of sea salt. V

Freshly brewed coffee and mints

Americano £3.35 Cappuccino £3.75 Latte £3.75

V Suitable for vegetarians GF Gluten free VE Vegan

For information regarding allergens please ask a member of the team. Due to the nature of our business we cannot guarantee that food prepared on these premises is free from allergenic ingredients.