

MOORE PLACE HOTEL

BANQUET MENU

Tier 3
£60 per person
Minimum 20 ppl
Glass of champagne on arrival

STARTERS

HOT & COLD SMOKED SALMON, BEETROOT CREAM CHEESE ROULADE
Crispy capers, dill oil, lemon gel, croutons

CONFIT DUCK SCOTCHEGG
Carrot & orange puree, peas & bacon, red wine jus

BLACK GARLIC & TRUFFLE WILD MUSHROOMS ON FRENCH TOAST
Runny crispy egg, asparagus, edamame beans

SORBET

COCONUT SORBET

MAINS

ORIENTAL DUCK BREAST
Duck spring roll, dashi broth, pak choi, carrot, radish and chilli

LAMB FILLET
Tahini lamb croquette, baba ghanoush, honey glazed sesame baby carrots, red wine jus

POACHED MONKFISH FILLET
Potato fondant, brown shrimp & seaweed butter, celeriac velouté, crispy seaweed

WILD MUSHROOM GOATS CHEESE PITHIVIER
Wild mushroom sauce, seasonal greens

DESSERTS

COCONUT & PINEAPPLE SPLIT PANNA COTTA

CHOCOLATE & SALTED CARAMEL & GINGER MOUSSE

DECONSTRUCTED ETON MESS WITH A TWIST

CHOCOLATE TRUFFLES PETIT FOURES

TEA, COFFEE AND CHOCOLATE MINT CRISPS

*Please choose maximum of 3 dishes per course
Includes complimentary chair covers and room hire*

