

Nibbles

Vegan Red Hummus Tortilla Shards	£4.75
Breads Flavoured Butter, Olive Oil, Balsamic Vinegar	£4.75
Pork Crackling Chilli, Spring Onion	£4.75
Olives	£4.75

Starters

Roast Potato Soup Crispy Bacon, Gruyere Cheese	£6.95
Traditional Smoked Salmon Pickled Salsa	£11.95
Butternut Squash Arancini Endive Salad, Dried Seeds	£7.50
Wood Pigeon Sautéed Wild Mushroom, Thyme Rosti	£8.50
Tempura Prawns Sweet Chilli Dipping Sauce	£9.50

Mains

Stone Bass Fondant Potato, Celeriac Puree, Crispy Kale	£17.95
Char Grilled Corn-Fed Chicken Wilted Gem, Coconut Rice, Fruit Salsa	£18.95
Lamb Henry Bubble Squeak, Honey Root Veg, Mint Jus	£22.95
Potato Gnocchi Bechamel Sauce, Goats Cheese, Spinach, Pine Kernels	£16.50
Vegan Thai Green Curry Sautéed Green Vegetables, Rice	£16.50

Sides

Chunky Chips	£3.95
Straw Fries	£3.95
Beer Battered Onion Rings	£3.95
Mixed Salad	£3.95
Peppercorn Sauce	£2.50

Grills

All served with Confit Tomato, Chunky Chips,
Portabella Mushroom, Café de Paris Butter

Flat Iron Steak (250g) (Marinated in Garlic Herb Oil)	£22.95
Rib Eye Steak (250g) (Marinated in Garlic Herb Oil)	£25.95
Pork T-Bone (Marinated in Garlic Herb Oil)	£18.95

Desserts

Vegan Chocolate Tart Orange Compote, Vanilla Syrup	£8.50
Porn Star Cheesecake Prosecco Syrup, Passionfruit Sorbet	£8.50
Lemon Panna Cotta Lemon Shortbread, Mixed Candy Zest	£7.50
Rhubarb & Apple Crumble Crème Anglaise, Vanilla Ice Cream	£7.50
Cheese & Biscuits Smoked Brie, Yellison, Yorkshire Blue	
For One	£9.50
For Two	£17.00



Our experienced Chef can adapt most of our dishes to be suitable for any allergens.
Please speak to your event planner regarding any of your dietary requirements.

email: events@mosboroughhall.co.uk
www.mosboroughhall.co.uk