



ONE MOORGATE PLACE
SEATED LUNCH AND DINNER MENU

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Please pre-select one starter, one main & one dessert for all guests

All dietary requirements can be catered for with advance notice

A vegetarian alternative for each course will be provided & can be chosen by you or our chef

Starter

Smoked duck, pea, farro salad

Chicken and pistachio terrine, pickled girolles, chervil emulsion

Gin cured Chalk Stream trout, caviar, tarragon, rye

Dorset crab salad, apple, lemon verbena, dill mayonnaise

Pea, asparagus, courgette, watermelon radish (V)

Kohlrabi, celeriac, fennel and apple (VG)

Main

Cumbrian sirloin of beef, crispy short rib, wild garlic, bordelaise

Stuffed corn-fed chicken, potato waffle, spring greens, buttermilk and lovage

Cod, crispy cheek, potato terrine, warm tartare emulsion, capers

Seabream, saffron bisque, clams, sweetcorn

Chargrilled chive polenta, artichoke, vine tomatoes, sauce vierge (VG)

Asparagus and ricotta tortelloni, courgette, broad bean and pea salad (V)

Dessert

Glazed raspberry mousse, raspberry sorbet

Citrus custard, lemongrass, basil & lemon sorbet (V)

Single origin Colombian dark chocolate mousse, malted ice cream (V)

Cherry and pistachio Bakewell, cherry sorbet (V)

Cheese

A selection of international cheeses with chutney & crackers (VG) (£8.50 supplement per person)

All prices exclude VAT at the current rate & are subject to market availability at the time of your event

Foods described within this menu may contain nuts and other allergens. Please inform us of any allergens or dietary requirements

Not all wines are suitable for vegetarians. Drinks described within this menu may contain fish, egg, sulphites or other allergens.