



# ***Moran's Eating House Christmas Menu 2009***

*Morans 'secret recipe'  
mulled wine*

*175ml Glass £3.95*

## ***Starters***

***Roasted Butternut Squash & Thyme Soup with Gruyere  
Cheese, served with Granary or French Bread.***

***Duck & Chicken Liver Terrine served with Red Onion &  
Redcurrant Marmalade & Toasted Brioche.***

***Spiced Aubergine Salad with Haloumi & Crème Fraîche.***

***White Crab, Carrot & Glass Noodle Spring Rolls served with  
Pineapple & Orange Dipping Sauce.***

***Fennel, Dolcelatte & Rosemary Tart served with a Pear &  
Walnut Salad.***

## ***Main Courses***

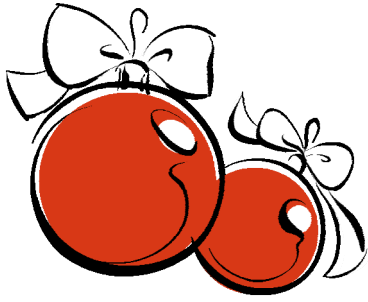
***Roasted Turkey served with Cranberry, Apple & Pinenut  
Stuffing, Honey Roasted Parsnips & Roast Potatoes.***

***Slow Roasted Belly of Pork served with Mustard Mash &  
Creamed Leeks.***

***Pheasant Breast & Leg Stuffed with  
Smoked Bacon, served with Braised  
Red Cabbage, Chestnuts, Roast  
Potatoes & Port Jus.***

***Sea Bass Fillet served with Crayfish,  
& Basil Risotto.***





***Broccoli & Walnut Roulade with a Stilton Sauce, Rissolée Potatoes & Cherry Tomatoes.***

***Mushroom, Sweet Potato & Parmesan Galette served with Dauphinoise Potatoes.***

*\*All of the above are served with a selection of seasonal vegetables.*

## ***Desserts***

***Homemade Christmas Pudding served with Brandy Sauce.***

*What better way to enjoy than with a glass of Pudding Wine: Campbells Rutherglen Muscat Australia £3.95 100ml Glass*

***Blueberry & Apple Brûlée Tart served with Clotted Cream Ice Cream.***

***Iced Christmas Trifle Parfait with Raspberries & Toasted Almonds.***

***Paris Breast: Choux Bun filled with Praline Cream & Chocolate Sauce.***

***Black Cherry & Brandy Cheesecake served with White Chocolate Sauce.***

***Moran's Assiette de Fromage:  
Single Gloucester Cheddar, Oxford Blue & French Brie served with Celery,  
Homemade Biscuits & Chutney.***

*Perfect with a drop of  
Late Bottled Vintage Port  
Quinta do Portal 1996 £3.95*

***Two courses £23.95    Three courses £27.95***

