Christmas Party Menu

MONESS

Starter

Honey Roasted Carrot & Parsnip Soup
homemade bread (G, Ce, Vg, V) – Gluten free option available

Duck & Orange Pate
onion chutney, crostini (G, Mi, Sd)

Moness Cured Salmon
Atlantic prawns, pickled salad, dill & lime crème fraiche (Mi, Sd, F)

Mains

Ballotine of Turkey
stuffing, pigs in blankets, maple & pancetta Brussel sprouts, braised red cabbage, honey roasted parsnips, roast potatoes, red wine jus (Ce, G, Sd)

Pan Seared Monkfish
maple & pancetta Brussel sprouts, braised red cabbage, crispy kale, sauteed potatoes (Mi, F)

Nut Roast
crushed potato, braised red cabbage, honey roasted parsnips, crispy kale, Brussel sprouts, red wine jus (Ce, Sd, N)

Desserts

Moness Christmas Pudding
brandy crème anglaise (G, Mi, E) - Gluten/dairy free option available

Crème Brulee
shortbread (Mi, E, G)

Chocolate Ganache & Peanut Tartlet
vanilla ice cream, baked chocolate crumb (G, Mi, E, Pnut) - Gluten/dairy free option available

Allergens

Dishes are prepared in our kitchens where all types of ingredients are used. Whilst care is taken, the use of shared equipment means we can't guarantee that your food and drink will be entirely free from allergen contact.

Celery - Ce, Crustaceans - Cr, Eggs - E, Fish - F, Gluten - G, Lupin - Lu, Milk - Mi, Molluscs - Mo, Mustard - Mu, Nuts - N, Peanut - Pnut, Sesame Seeds - Se, Soya - So, Sulphur Dioxide - Sd, Vegetarian – V, Vegan - Vg, Gluten Free - GF