

CHRISTMAS MENU

LUNCH WEDNESDAY TO SATURDAY UNTIL 4PM

2 COURSES £25.95 / 3 COURSES £29.95

EVENING

3 COURSES £37.95

AVAILABLE FROM 25TH NOVEMBER THROUGH TIL 24TH DECEMBER 2026



Closed Christmas Day
& Boxing Day

Live Music on the
4/10/11/17 & 18
December

STARTER

SPICED PARSNIP SOUP

Warm homemade bread roll, whipped honey butter

LOCAL WILD MUSHROOM BRUSCHETTA

Local wild creamy mushrooms served with rocket & balsamic glaze

WILD BOAR & PLUM PATE

Homemade sourdough toast, mixed leaf & apple chutney

PRAWN COCKTAIL

Fresh North Atlantic prawns tossed in a marie rose sauce, served on a bed of house salad & a homemade bread roll

BREADED BRIE

Served with mixed leaf & cranberry sauce

MAIN

TRADITIONAL ROAST TURKEY

Roast turkey breast, pigs in blankets, stuffing, golden roast potatoes, carrots, roast parsnips, braised red cabbage, sprouts, rich gravy

ROAST SIRLOIN

Golden roast potatoes, seasonal vegetables, rich red wine & redcurrant gravy

PAN FRIED SEABASS

Nutmeg buttered new potatoes, with samphire, green veg & a beurre blanc sauce

ROASTED STUFFED BUTTERNUT SQUASH

Wild mushroom & cranberry quinoa, stuffed sage butternut, with rosemary, chestnut crumble

SLOW COOKED PORK BELLY

Buttery mash, apple sauce, seasonal vegetables, cider gravy

DESSERT

EVE'S PUDDING

Caramelised spiced apple, topped with light sponge, served with custard

TRADITIONAL CHRISTMAS PUDDING

Brandy sauce or warm custard

CHOCOLATE TORTE

Served with chantilly cream

WINTER BERRY CHEESECAKE

Served with a blackcurrent coulis

BRITISH ARTISAN CHEESE SELECTION

£6 SUPPLEMENT

Cropwell Bishop Stilton, Snowdonia Black Bomber, Brie, quince jelly, celery, crackers

COFFEE/TEA & MINCED PIE

£4 SUPPLEMENT

BOOK 01622 813038 / ONLINE: THEMOODYMARE.CO.UK

PHONE

GROUP NAME

TIME

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