

# CHRISTMAS at The Moody Boar

From Wednesday 22<sup>nd</sup> November 2017

## Set Christmas Lunch Menu (Sample)

£24.50pp (2courses)    £28.50 pp (3courses)

### Small Plates

Roast Conway squash & sweet potato soup W crisp sage & MB soda    G\* V

Keenan's fish risotto W Conway beet, squash & watercress    G V\*

Duck leg cake W red cabbage, orange & herbs

Pinkertons pork belly W Bramley, MB pudding, local fruit, salad & pickles    G\*

Garden salad, beet, carrot, leaves, red onion, granola, pecan brittle W two cheeses; goat & cashel    G\* V

### Big Plates

Rockvale chicken W mushroom, cream, corn & butternut    G

Turkey W red cabbage, chestnut & cranberry stuffing, brussel sprouts, cranberry, red wine jus & pomme anna    G\*

Salted cod W pine nuts, sweet cream, potato fondants & sea salad    G

Chickpea curry W cauliflower, kale & yoghurt    G V

Carrot, chicory, celeriac, semolina, beetroot & garlic    V

Seared sirloin W sweet potato, mushroom, horseradish dressing    G\*

#### (Selection of side order included)

Larry's garlic ruff cuts

Roast sweet potato W maple, pecan & horseradish dressing

Quinoa, Kale, almonds & Parmesan Salad

Brussels sprouts, pancetta & squash

Homemade Chips

Braised Red Cabbage

### Home Made Desserts

Homemade sweet ricotta W cranberry, dark chocolate, local honey, chestnut & praline    G N\*

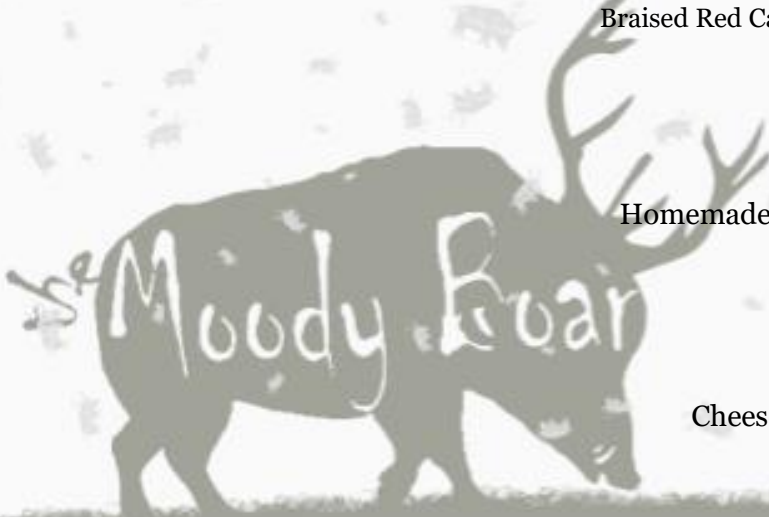
Christmas pud, chocolate, citrus & brandy

Pear & baked cheesecake W almond    G

Rum baba, Bramley, Conway damson & chantilly    G\*

Co. Down Glastry farm Ice-cream

Cheese Board -Chef's Recommendation    (£3.00 surcharge)



=Gluten free, V=Vegetarian option \* =it can be adapted. **Please inform us if you have any allergies!**

A service charge of 10% will be added to parties of eight or more