

CHRISTMAS PARTY MENU



Two course £29 | Three course £34

Minimum of 4 people



Starters

Country Style Leek and Potato Soup with crusty bread and butter **(VG)**

Homemade Rustic Pork & Chicken Liver Pate with flavours of sage and Gwynt Y Ddraig Cider, served with tomato and apple chutney, and farmhouse toast **(GFO)**

BBQ Pulled Pork Tacos with Pico de Gallo and a wedge of lime

Prawns PilPil - King prawns in a hot chilli and garlic oil with crusty barra for dipping **(GFO)**

Cheese and Truffle Arancini with a roasted red pepper coulis and basil oil **(V)**

Main Courses

Applewood Smoked Turkey Steak with a cranberry BBQ glaze, festive slaw and sweet potato fries

Beef & Guinness Pie with buttery cabbage and homemade chips or crushed garlic baby potatoes

Turkey Smash Burger with hash brown, buttery cabbage and a gravy mayo on a toasted pretzel bun with festive slaw and sweet potato fries

Moody Cow Beef Burger, 6oz Celtic Pride beef burger, Monterey Jack cheese, gherkins, crisp lettuce, and tomato, with a homemade burger sauce, in a toasted brioche bun, served with homemade chips and slaw

Baked Salmon Fillet, served with a creamy white wine and leek sauce, garden peas, and a choice of garlic and rosemary roasted baby potatoes or chips **(GF)**

Butternut Squash, Sundried Tomato and Pearl Barley Risotto, garnished with crispy sage and pine nuts **(N, VG)** Add king prawns £4.00

Plant-Based Burger with rocket, tomatoes and a cranberry relish in a toasted pretzel bun with sweet potato fries **(VG)**

Desserts

Cheesecake of The Day with whipped cream and a complimenting garnish

Chocolate Brownie served warm with vanilla ice cream **(GF)**

Sticky Toffee Pudding with toffee sauce and vanilla ice cream

Cinnamon and Apple Tart with a nutty granola crumb and almond milk custard **(VG, N)**

Available from the 24th of November - 20th of December.

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