



CHRISTMAS DAY AT THE MOODY COW



Celebrate Christmas with us!

3 course carvery served from 12pm - 4pm

Adult's 3 course £70 | Child's 3 course £40 | OAP (65+) £60

Mimosa or orange juice on arrival.

Contact ella@moodymeadows.co.uk to reserve your table.

£20 deposit per person on booking.



CHRISTMAS MENU



Starters

- **King Prawn Cocktail** – Served with a traditional Marie Rose sauce, shredded romaine lettuce, a lemon wedge, and crusty barra.
- **Homemade Duck and Port Pâté** – Served with toasted brioche and red onion chutney.
- **Homemade Moroccan Spiced Butternut Squash Soup** – Dressed with toasted pumpkin seeds and sage oil.
- **Antipasto Misto** – A selection of cured meats, cheeses, olives, and pesto, served with extra virgin olive oil, balsamic vinegar, and toasted rustic bread.

Children's Starters

- Crusty bread and butter / Garlic bread / Halloumi sticks with tomato dip

Carvery

- **Slow-Roasted Celtic Pride Silverside of Beef**
- **Roasted Turkey Breast**
- **Roasted Loin of Pork**
- **Beetroot and Seitan Roast** – Glazed in pomegranate molasses
- **Luxury Chestnut Roast**

Accompaniments

- Roast potatoes
- Yorkshire puddings
- Pigs in blankets
- Honey-roast parsnips
- Mashed carrot and swede
- Apple-braised red cabbage
- Cauliflower cheese
- Brussels sprouts
- Beef, turkey, and vegetarian gravy

All meat, vegetables, and gravies will be gluten-free or have a gluten-free alternative.

Desserts

- **Homemade Aber Falls Orange Marmalade Gin Crème Brûlée** – Served with ginger-spiced shortbread
- **Barti Ddu Rum and Blackberry Trifle** – With flavours of orange and dark chocolate
- **Baked Alaska** – Homemade dark chocolate brownie, crushed Biscoff biscuits, and vanilla ice cream encased in Italian meringue, baked until golden brown
- **Traditional Christmas Pudding** – Served with warm brandy cream or custard
- **Coconut, Pecan, Date, and Chocolate Torte** – Served with oat cream (Vegan)

Children's Desserts

- Warm chocolate brownie with ice cream / Duo of ice cream

