

The Full Moon Inn

Morton



Mothers Day Lunch – 30th March 2025

Tables need to be vacated after 2.5 hours

Leek, potato and roasted garlic soup, artisan bread & butter

Smoked haddock and spring onion fishcake, lemon butter

Colston Basset stilton and peppercorn mushrooms, toasted sourdough

Smoked salmon and Atlantic prawns, horseradish cream, lime vinaigrette dressed leaves

Chicken liver parfait, pistachio, quince, red onion chutney toasted sourdough

Mediterranean platter, Flat bread, smoked harissa humous. Falafel, olives, tomato tapenade

Roast sirloin of beef, Yorkshire pudding, roast potatoes

Roast loin of pork, sage & onion seasoning, Yorkshire pudding, crackling, roast potatoes

Roast leg of lamb, Yorkshire pudding, roast potatoes

Roast turkey, sage and onion seasoning, pigs in blanket, roast potatoes

Herb crusted fillet of salmon, tarragon hollandaise

Aubergine 5 Nut roast

All served with roasted potatoes carrots and parsnips, root mash, medley green vegetables

Add portion of Cauliflower cheese - £4.95 (for 2 persons)

Beer battered haddock, chunky chips, mushy peas, tartare sauce

Moving Mountains burger, Plant based burger, cheese, smoked chilli jam in brioche bun, French Fries

Toffee Pecan roulade, salted caramel ice-cream

Rhubarb & apple hazelnut crumble, vanilla custard

Sticky toffee pudding, butterscotch sauce, clotted cream ice-cream

Lemon tart, raspberry coulis, pistachio ice-cream

Irish Cream crème brulee, millionaire shortbread

Warm chocolate brownie, chocolate sauce, vanilla ice-cream

Cheese plate - Cropwell Bishop Stilton, French brie, English Cheddar, plum chutney, black seedless grapes,

2 Courses £29.95/ 3 Courses £35.95

Children under 12 - 2 courses £15.95/ 3 Courses £17.95