

BAR-BISTRO

T H E M O O R I N G S H O T E L

Sunday Lunch Menu

STARTERS

Piping Hot Bowl of Homemade Soup with Rustic Bread (v) (£3.95)

Succulent prawns served on crisp mixed leaves, with a traditional Marie Rose sauce (£4.95)

Home made duck & chicken liver pâté (with port wine Cumberland sauce). Served with toasted brioche (£4.95)

Tiger prawns and queenie scallops in tarragon cream and a gruyere gratin (£5.95)

Duck hash (slow cooked duck off the bone, fried onions and potatoes) topped with a free range fried egg (£5.95)

MAINS

All £9.95 unless stated

Roast topside of local beef and Yorkshire pudding

Roast pork loin with rosemary stuffing and Yorkshire pudding

Vegetarian Leek and ricotta cannelloni in a rich tomato sauce with a baked cheddar top (v)

Butter roasted chicken breast with a sage and pancetta cream sauce

Pan-fried calves liver and crispy bacon with black pudding and a rosemary & redcurrant jus

Seared salmon fillet with a watercress sauce

Flame grilled sirloin steak with sautéed mushrooms & deep fried onion rings (£16.95)

DESSERTS

All £5.25

Award winning Beckleberrys ice cream medley (pistachio, vanilla and chocolate)

Warm steamed chocolate sponge with a hot Lindt chocolate sauce & vanilla ice cream

Warm Belgian waffles with a warm butterscotch toffee sauce and vanilla ice cream

Caramelised pineapple with a strawberry, blueberry and kiwi salad

Our Own Home Made Hot Pudding of the Day (please ask)

Please be aware that some dishes may contain traces of nuts or seeds

We fry and cook in olive oil or rape seed oil only

Please note, all menus subject to change with no notice

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