The Moss Bank



Festive Menu

1st – 23rd December

Adults
2 course £27.95
3 course £32.95

Under 12's
2 course £16.95
3 course £21.95

BOOKING ONLY

The Moss Bank
Moss Bank Road, St Helens, WA11 7BT

STARTERS

ROASTED SPICED SWEET POTATO, RED PEPPER & BASIL SOUP
Served with roasted chestnuts served with an artisan roll and butter

BRUSCHETTA
Wild mushroom and thyme bruschetta with a whipped ricotta

PRAWN COCKTAIL
King prawns, balsamic cherry vine tomatoes, avocado, iceberg lettuce and Marie Rose sauce

ORANGE AND DUCK LIVER PATE
Served with caramelised onion jam, Rosemary and sea salt focaccia toast

MAINS

TRADITIONAL TURKEY ROAST
Turkey Ballantine wrapped in pancetta, chestnut stuffing, duck fat roast potatoes, honey roasted root vegetables, Brussel sprouts, pigs in blankets and a Yorkshire pudding served with red wine gravy

BAKED LEMON AND HERB COD
On a bed of smashed lemon and rosemary potatoes and thyme scented pea puree, tender stem broccoli with a zesty lemon butter sauce

RUMP STEAK
10oz rump steak, potato rosti, creamed spinach, tender stem broccoli, honey roasted root vegetables and a red wine port jus

ROASTED VEGETABLE PARCEL
Roasted vegetables encased in filo pastry served with couscous, dauphinoise potatoes with a creamy white wine garlic sauce

DESSERTS

FESTIVE ETON MESS
Meringue, Chantilly cream, winter berries, pomegranate, berry coulis served with Madagascar vanilla ice cream

STICKY TOFFEE PUDDING
Served with butterscotch sauce, salted caramel ice cream and honeycomb

TRADITIONAL CHRISTMAS PUDDING
Served with brandy anglaise

FRUIT SKEWERS
Served with Zambaglione, winter berry coulis and raspberry sorbet