



# MENUS

# *Exclusive Dining*

MOOR HALL  
Cookham | Berkshire



# Menu 1

Five course menu £39.00 per head

Vine tomato consommé with chilli and coriander scented crab

Charentais melon sorbet

Baby chicken breasts pan roasted with smoked bacon lardons and button onions,  
sautéed new potatoes and a fresh herb pan gravy

Apple Charlotte with cinnamon ice cream and pistachio wafers

Coffee and after dinner mints

# Menu 2

Four course menu £44.00 per head

Pressed terrine of poached salmon wrapped in smoked salmon and dressed  
on wilted rocket with a raisin and lemon salsa

English cutlets of lamb served with a rosemary jus glazed galette of potato  
and baby vegetables, finished with black pudding crisps

Vanilla panacotta with raspberry millefeuille

Coffee and after dinner mints

Contact the events team now on 01628 427244 or [moorhall@cim.co.uk](mailto:moorhall@cim.co.uk)





## Menu 3

Five course menu £49.00 per head

Warm asparagus and leek tart glazed with cheese  
served on a mixed tomato saladette

Poached supreme of Scottish salmon dressed with braised fennel  
and garden peas, finished with a spinach foam

Tenderloin of rolled pork with pancetta with a light sherry sauce, baby vegetables,  
roasted cocotte potatoes and caramalised apples

Honey and almond brûlée with a berry compote and tuille wafer

Coffee and petits fours to finish

## Menu 4

Five course menu £53.00 per head

Parfait of chicken livers with toasted pumpkin seed bread,  
fig chutney and baby leaves

Grilled fillet of seabass with a herb and truffle crust with a fricassée  
of crayfish tails and saffron

Slices of prime fillet of beef dressed with dauphinoise potatoes, glazed carrots  
and courgettes finished with a shallot wine sauce

Grand Marnier caramalised oranges

Coffee and petits fours to finish

Exclusive Dining | Moor Hall | Cookham | Berkshire | SL6 9QH





# Gourmand Menu

Seven course menu £65.00 per person

Mushroom cappuccino

Lemon sorbet

Poached fillet of sole with a wine and grape cream

Gallotine of Magret duck sautéed kale and potatoes

Chocolate fondant with Cornish clotted cream

A selection of cheeses with a fig chutney

Coffee and petits fours to finish

## Vegetarian options

To start

Chargrilled vegetables with a tomato caviar or hollandaise

Sweet red pimento and onion tart served on tossed baby spinach  
with reduced balsamic

Main courses

Goat's cheese terrine served with bell pepper sauce and roasted endive

Courgette timable with wild mushrooms baby carrots and spinach

Butternut squash and sweet potato gratin served with Provençal  
baby vegetables drizzled with reduced balsamic and pesto

