



THE  
**MOORINGS**  
HOTEL AND RESTAURANT  
**SIMPLY CHRISTMAS**

---

**With Chris Lafferty**

***A Celebration of Festive Elegance, Food & Music***

7.30pm Arrival – Cocktails and canapés

Winter Spiced Mulled Wine or Crémant Kir Royale

~

Parsnip Velouté with Bramley Apple Cream  
Toasted hazelnuts, micro cress, truffle oil (vegan)

Ballotine of Smokin Brothers Scottish Smoked Salmon compressed cucumber, horseradish crème fraîche, pickled shallots, dill oil

Beetroot & Walnut Tartare (Vg)  
Whipped Greek style cheese, pickled shallots, aged balsamic pearls

~

Roasted Crown of Norfolk Turkey  
Confit leg croquette, sage & chestnut farce, pomme fondant, glazed heritage carrots, cranberry & Madeira jus

48-Hour Braised Angus Short Rib  
Served with smoked pomme purée, charred baby leeks, red wine jus, and horseradish snow

Pan fried Jersey bass  
Saffron infused cauliflower purée, confit fennel, Champagne beurre blanc

Wild Mushroom & Chestnut Pithivier (Vg)  
Golden vegan puff pastry, with Jerusalem artichoke purée, wilted winter greens, and Madeira reduction

~

Christmas Pudding Parfait  
Cognac anglaise, candied orange, and gold leaf

White Chocolate & Cranberry Crèmeux (Vg)  
On a spiced biscuit base, orange gel and vanilla coconut Chantilly

English & French Cheese  
Quince paste, truffle honey, celery & Knekkebrød

~

Coffee & Herbal Infusions  
Warm mince pie bonbons