CHRISTMAS DAY
at The Half Moon

BOOK NOW!

4 COURSES £69.95

STARTERS

HONEY ROASTED PUMPKIN SOUP (V)
Served with crème fraiche, sage, lemon & pumpkin seed pesto.

CAMEMBERT, BEETROOT & CHESTNUT TART (V)
Served with pale ale chutney and side salad.

DUCK AND PISTACHIO TERRINE
Served with rum soaked figs, apple butter & chargrilled sourdough.

GIN CURED SALMON GRAVLAX
Served with horseradish cream and beetroot carpaccio.

MAINS

TRADITIONAL ROAST TURKEY

ROAST SIRLOIN OF BEEF

FOUR BIRD ROAST
Chicken, Turkey, Duck & Goose wrapped in pancetta.

PORTABELLO MUSHROOM, WALNUT & SPINACH WELLINGTON (V)

ALL OF THE ABOVE SERVED WITH GOOSEFAT ROASTIES*, NEW POTATOES, HONEY ROASTED CARROTS & PARSNIPS, MULLED WINE BRAISED RED CABBAGE, PANCETTA SAUTEED SPROUTS, CAULIFLOWER & BROCCOLI CHEESE, PIGS IN BLANKETS, GINGERBREAD STUFFING, YORKSHIRE PUDDINGS.

***ROAST POTATOES NOT COOKED IN GOOSEFAT WILL BE SERVED FOR VEGETARIAN OPTIONS**

BAKED SEA BASS EN PAPILLOTE
Served with new potatoes, saffron champagne butter & samphire.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING
Served with amaretti custard & clotted cream.

HONEY & FIG CHEESECAKE
Served with pistachio ice cream.

SPICED PEAR & MINCEMEAT BAKEWELL TART
Served with Mulled Wine syrup & vanilla ice cream.

AFTER EIGHT CHOCOLATE MOUSSE
Served with homemade shortbread.

COFFEE & MINCE PIES

A NON-REFUNDABLE DEPOSIT OF £10 PER PERSON ALONG WITH A PRE-ORDER IS ALL WE NEED TO SECURE YOUR BOOKING