

CHRISTMAS DAY

at the Half Moon



STARTERS

CHUNKY GOLDEN VEGETABLE BROTH (ve)
*pearl barley, roasted garlic croute, crispy leeks
& sourdough wedge.*

PAN FRIED CHICKEN LIVER (gf)
*pancetta lardon, caramelised onion, celeriac puree & redcurrant
sauce.*

PORK BELLY
creamed grain mustard, apple cider chutney & parsnip crisps.

SCALLOPS (gf)
braised plum tomatoes, red pepper & coriander coulis, chilli oil.

GOATS CHEESE PORTABELLO MUSHROOM (v)
apple & walnut salad with a honey & peppercorn vinaigrette.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING (ve)
chocolate almond truffles & brandy sauce.

BAILEYS CRÈME BRULÉE (gf)
hazelnut praline & salted caramel shortbread.

WALNUT & DARK CHOCOLATE BREAD & BUTTER PUDDING
whiskey & butterscotch custard, amaretti biscuits.

SPICED ORANGE CHEESECAKE
mulled wine winter berry compote & candied chestnuts.

GOLDEN SYRUP SPONGE
ginger infused maple syrup & honeycomb.

CHILDREN'S MENU

*Tomato Soup (gf)
Roast Turkey
Roast Beef
Chocolate Brownie & Ice Cream (gf)
Sticky Toffee Pudding & Custard*

**ADULTS £74.95
CHILDREN £39.95**

DEPOSITS & PRE ORDERS

We will require £20 per person deposit upon booking.
Deposits are non-refundable.
Pre-orders are required 2 weeks prior
to Christmas Day.

MAINS

TRADITIONAL ROAST TURKEY CROWN (gf)
*with chestnut & cranberry stuffing, sage veloute
& spiced turkey crackling.*

ROAST SIRLOIN (gf)
*served medium, with horseradish, ale & cheddar baked
mushrooms & traditional pan gravy.*

SERVED WITH ROAST POTATOES, NEW POTATOES, ROASTED MAPLE GLAZED
CARROTS & PARSNIPS, BUTTERED SAVOY CABBAGE, SAUTEED GARLIC SPROUTS,
CAULIFLOWER CHEESE, PIGS IN BLANKETS & YORKSHIRE PUDDINGS.

ROAST DUCK BREAST (gf)
with potato fondant, crispy onions, orange & ginger sauce.

PANFRIED RED SNAPPER (gf)
*with fennel parmentier potatoes, ratatouille, heritage tomato &
garlic sauce.*

BUTTERNUT SQUASH & MUSHROOM DUXELLE WELLINGTON (ve)
with sautéed asparagus, finished with redcurrant & thyme jus.

The Half Moon Inn cannot guarantee that our dishes will be free from nut traces. All weights are approximate prior to cooking. Fish and poultry dishes may contain small bones. We use mainly fresh ingredients so, at certain times of the year, dishes may vary due to seasonal variations.

Food Allergies & Intolerances

Please speak to a member of staff if you have any special dietary requirements (v) – Vegetarian (gf) & (ve) – these dishes can be made gluten free or vegan if made aware at time of ordering.