



The Half Moon Inn

Festive Menu

✦ STARTERS ✦

(V) ROASTED BUTTERNUT SQUASH & CARROT SOUP (GFO)

topped with crispy sage served with garlic sourdough & butter.

SPICED PORK BELLY (GF)

with apple puree, radicchio dressed salad finished with herb oil.

TEMPURA BATTERED CALAMARI

with a crisp salad finished with chipotle mayonnaise and lemon wedge.

(VE) FRIESE, BEETROOT, ORANGE & HERITAGE TOMATO SALAD (GF)

with a fig & balsamic vinaigrette topped with toasted chestnuts.

DUCK & PORK PÂTÉ (GFO)

with sourdough crostini finished with cranberry & pear chutney.

GARLIC & WHITE WINE SHRIMP (GFO)

finished with dill salt and toasted bread.

✦ MAINS ✦

ROAST TURKEY CROWN

with roast potatoes, new potatoes, honey glazed carrots & parsnips, savoy cabbage, sautéed bacon sprouts, turkey crackling, sage stuffing, pig in blankets and yorkshire pudding finished with cranberry & thyme gravy.

ROAST TOPSIDE BEEF

with roast potatoes, new potatoes, honey glazed carrots & parsnips, savoy cabbage, sautéed bacon sprouts, sage stuffing, pig in blankets, yorkshire pudding, horseradish cream finished with beef dripping jus.

(VE) SPICED PUMPKIN, CRANBERRY & RED ONION TAGINE (GF)

with apricot & chestnut couscous finished with coriander.

BRAISED LAMB SHANK

*with creamy mashed potatoes, winter vegetables, finished with minted lamb jus.
+ (£3 supplement) +*

(V) GARLIC & THYME CAULIFLOWER ROAST

on a bed of asparagus with roast swede wedges, beetroot puree and sage stuffing.

PAN SEARED SALMON FILLET (GF)

with asparagus spears, green beans, garlic roast potatoes, parsley & lemon butter sauce topped with herb oil.

The Half Moon Inn cannot guarantee that our dishes will be free from nut traces. All weights are approximate prior to cooking. Fish & poultry dishes may contain small bones. We use mainly fresh ingredients, some dishes may vary due to seasonal variations.



✦ DESSERTS ✦

HOMEMADE SALTED CARAMEL CHEESECAKE

with candied pecans, amaretti crumb and vanilla ice cream.

(V) TRIPLE CHOCOLATE & CINNAMON BROWNIE

with nutmeg chantilly cream finished with vanilla ice cream.

(VE) STICKY TOFFEE PUDDING

with toffee sauce, fresh fruit & pouring cream.

(V) WHITE CHOCOLATE & CRANBERRY BRULEE (GF)

with all butter shortbread and mulled berry compote.

PINEAPPLE GRANITA (GF)

with raspberry coulis, chantilly cream & fresh mint.

(V) APPLE & PLUM CRUMBLE (GF)

with vanilla bean custard.

FRIDAY 1ST DECEMBER - TUESDAY 26TH DECEMBER (NOT CHRISTMAS DAY) TWO COURSE £28.95 THREE COURSE £32.95

DEPOSITS & PRE ORDERS

We will require £10 per person deposit upon booking. Deposits are non-refundable. Pre-orders are required for every booking 2 weeks prior to your reservation with us. Whole table must participate.

CHILDREN'S FESTIVE MENU

STARTERS

GARLIC CIABATTA £3.50

+ Add Cheese To Above £1.00 +

(V) TOMATO SOUP (GFO) £3.95

with crusty sourdough.

MAINS

ROAST TURKEY £8.95

with roast potatoes, new potatoes, seasonal vegetables, yorkshire pudding, pigs in blankets and gravy.

CHICKEN GOUJONS £7.25

with chips and a choice of beans, peas or cucumber.

SAUSAGE & MASH £7.25

with peas & gravy.

(V) CHEESE & TOMATO PIZZA £7.25

with chips and a choice of beans, peas or cucumber.

(V) TOMATO PENNE PASTA (GFO) £6.95

topped with cheese, served with garlic bread.

DESSERTS

2 SCOOPS OF ICE CREAM £1.95

Choose from vanilla, strawberries & cream, honeycomb or mint chocolate chip.

TRIPLE CHOCOLATE BROWNIE £3.95

with vanilla ice cream, cream or custard.

Food Allergies & Intolerances - Please speak to a member of staff if you have any special dietary requirements. (GF) (GFO) - these dishes can be made gluten free if made aware at the time of ordering. (V - Vegetarian) (VE - Vegan) (VEO - Vegan Option Available)