

1 Free glass of Prosecco for every adult.







Duck Liver & Thyme Parfait

served with a cranberry & elderflower chutney and a rosemary focaccia.

Honey Glazed Pork Belly (GF)

glazed with orange & honey, served with a crisp salad, finished with a confit garlic oil & parsnip crisps.

<u>Butternut Squash Soup (V) (GFO)</u>

celeriac, butternut squash & brown butter soup served with a warmed fig loaf, finished with parsnip crisps & herb oil.

<u>Wild Garlic & Samphire</u> Croquette (VE)

served with a wild mushroom & white wine sauce.

Pan Fried Shrimp (GFO)

in a sweet plum tomato sauce finished with corriander & a sourdough crostini.

MAINS

Turkey Crown

served with garlic roast potatoes, honey roasted carrots & parsnips, crispy panchetta sprouts, red wine braised cabbage, smoked pig in blanket, sage stuffing, yorkshire pudding & a cranberry velouté.

Sirloin Of Beef

served with garlic roast potatoes, honey roasted carrots & parsnips, crispy panchetta sprouts, red wine braised cabbage, smoked pig in blanket, sage stuffing, yorkshire pudding, horseradish cream & beef dripping jus.

<u>Vegan Sausages (VE) (GF)</u>

braised in a balsamic onion jus, served on a bed of creamy wild garlic & olive oil mash with winter vegetables & parsnip crisps.

<u>Vegetable Moussaka (V)</u>

red pepper, aubergine & chickpea moussaka with a spiced tomato sauce & roasted winter vegetables & crispy wild mushrooms.

Cod Loin (GF)

wrapped in parma ham served with a british pea & samphire fricassee, crispy wild garlic potatoes, finished with a herb oil.



Homemade Christmas Pudding

served with a spiced compote & a brandy cream.

<u>Lemon Tiramisu(V)</u>

with limoncello, fresh fruit & a blood orange curd.

Poached Pear (V) (GF)

poached in maderia & cinnamon, served with a spiced fruit compote & chantilly cream, finished with a pecan & brown sugar crumb.

<u>Blood Orange Granita (VE) (GF)</u>

topped with a spiced fruit compote & mint.

Dark Chocolate & Pecan Tart (V)

with salted caramel pretzel & chocolate popcorn,

served with vanilla ice cream.

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 and we can do our upmost to accommodate this. (GF) (GFO) - these dishes can be made aluten free if made aware at the time of orderina. (V) - Vegatarian (VE) - Vegan (VEO) - Vegan option available.