

CHRISTMAS FAYRE

at The Half Moon

STARTERS

THAI SPICED SWEET POTATO & COCONUT SOUP (GF)

Finished with parsnip crisps & coriander oil.

PORK & GARLIC PATE (GF)

With spiced apple & plum chutney, sage butter & sourdough toast.

SPICED CHICKEN & SPRING ONION CROQUETTE

With pea & mint puree, sautéed asparagus heads, roasted cherry plum tomatoes & parmesan crisps.

SMOKED SALMON & KING PRAWNS

With spinach, pickled radish & beetroot, horseradish cream, lemon & lime vinaigrette.

WALNUT & ASPARAGUS COUSCOUS (V)

With crispy wild mushrooms, goats cheese crumble, finished with pink peppercorn & honey sauce.

MAINS

TRADITIONAL ROAST TURKEY (GF)

With cranberry stuffing.

TOPSIDE OF BEEF (GF)

With cheddar stuffing.

VEGETARIAN WELLINGTON (V)

Wild mushroom, leek, chestnut & stilton wellington, finished with red wine & cranberry sauce.

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

SPICED RED SNAPPER (GF)

With garlic & lemon herb butter, roast mediterranean vegetable medley, parmentier potatoes finished with parmesan & basil pesto.

POT ROAST DUCK BREAST (GF)

Roasted in garlic, thyme & ginger, with caramel plums, prosciutto wrapped asparagus, roast & new potatoes finished with a port wine & reccurrant jus.

DESSERTS

TRADITIONAL CHRISTMAS PUDDING

With reccurrant compote & brandy sauce.

SPICED ORANGE CRÈME BRULEE (GF)

With mulled wine berry compote & homemade shortbread.

DARK CHOCOLATE & BLACKBERRY BREAD & BUTTER PUDDING

With cherry jam, vanilla podded ice cream & dark chocolate sauce.

PASSIONFRUIT CHEESECAKE

With pomegranate, mango & pineapple salsa & strawberry chantilly.

WATERMELON GRANITA (GF)

With peppermint strawberries, lime mascarpone, candied kiwi finished with amaretti crumb.

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COURSES
£24.95

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.

(GF) – These dishes can be made GLUTEN FREE if told at the time of ordering.

*Two Courses £19.95