



Christmas Party Menu

STARTERS

Spiced parsnip soup, apple compote, parsnip bahji

Salmon Terrine, dill & mustard cream fraiche, crispy rye bread, watercress

Confit Duck & pork belly croquettes, spiced rhubarb ketchup, rocket pesto

Butternut squash and red pepper, cranberry & chilli jam, rocket **VG**

MAINS

Slow cooked Crown Turkey, Halfmoon stuffing, pigs in blanket, cranberry purée, potato

Pan roasted cod, crispy jersey royals, lemon and caper sauce

Vegan Wellington stuffed peppers, spinach, mushrooms lentil, soya gravy **VG**

Steak and bitter ale stew, garlic & rosemary mash potatoes, crispy shallots

All the main courses come with seasonal vegetables

DESSERTS

Vanilla & tonka bean coconut pannacotta, mango sorbet, flaked almonds **VG**

Christmas pudding with brandy sauce and Chantilly cream

Salted Carmel chocolate tart, peanut butter ice cream, honeycomb

Cinnamon pear and apple crumble, white chocolate custard

TO CONCLUDE

Tea/Americano Coffee

AVAILABLE

Mon to Sat - 26th Nov to 30th Dec 2018.
Sundays - Christmas Carvery 12pm to 9pm

2 Courses **£20.95** | 3 Courses **£25.95**

Pre-booking Required

£10 deposit upon booking per person.

Available for parties up to 100 people

Special dietary requirements can be catered for please contact the team who are happy to help.

Bookings (Please email: rich_thehalfmoon@outlook.com to book or complete the form below)

Name:

Date & Time:

Email:

Phone:

Numbers (Adults/Children):

Special Dietary requirements:

Please pre-order a minimum of 7 days before the party date

