

THE HALF MOON



CHRISTMAS DINNER MENU



CHRISTMAS DINNER MENU

Two Courses £23.95

Three Courses £29.95

An optional 10% service charge will be added to a table of 8 or more

STARTERS

Soup of the Day

Served with Homemade Breads and Garnish

Home Cured Chill Salmon

Served with a Schiffoade of Asian Vegetables

Goats Cheese Winter Tart

Topped with Winter-Spiced Red Onion Marmalade on a Rocket Salad,
with a Balsamic Glaze

Potted Venison

Served with a Mixed Baby-Leaf Salad and Christmas Chutney
with Warm Ciabatta Bread



Champagne Sorbet



MAIN COURSE

Slow Roasted Crown of Free-Range Turkey

With a Pork and Chestnut Stuffing, Roast Potatoes,
Caramelised Honey Roast Parsnips and Winter Roast Vegetables

Fillet of Scottish Highland Beef

On a Thyme Roasted Potato Fondant, Topped with Parsnip Crisps
in a Winter Port Sauce

Double Braised Breast of Pheasant

With Sutéed Winter Greens with Pancetta & Thyme, with a Fondant Potato
and a 'Bee Sting' Cider Cream Sauce

Seared Pave of Venison

On a Bed of Thyme Mash, Topped with a Seasonally Spiced
Pear and Red Wine Jus

Chargrilled Tuna Steak

On a Timbale of Crusted New Potatoes and a Winter Salsa

Butternut Squash, Spinach and Pine Nut Pasta

In a White Wine & Cream Sauce, Topped with Beetroot Crisps



DESSERTS



Winter Fruit Pavlova

Topped with Crème de Cassis and Strawberry Twist

Sticky Toffee Pudding

Served with a Sticky Toffee Sauce and Clotted Cream

Christmas Chocolate Brownie

Served with a Hot Chocolate Sauce and Homemade Tuile Biscuit

Traditional Homemade Christmas Pudding

Drizzled in Brandy and Topped with Cognac Cream

Traditional English Cheeseboard

A Selection of Cheeses, Served with Crackers, Celery and a Homemade Pear and Apple Chutney

Ice Cream Sundae

A Choice of Very Vanilla, Double Chocolate, Strawberry Tease or Hokey Pokey Honeycomb



Mince Pies with Tea or Coffee

