



THE HALF MOON CHRISTMAS MENU

STARTERS

Goats cheese on dressed leaves with homemade chutney & pitta bread

Peppered mackerel fishcakes with dill & lemon yogurt

Pan fried pigeon breast with black pudding crumble & blueberry coulis

Sweet chilli beef fillet strips with rice noodles & homemade naan strips

Garlic queenie scallops served with rustic warm bread

Spinach & ricotta stuffed with homemade ravioli with tomato & basil sauce

MAINS

Roast of turkey with Yorkshire pudding & all the trimmings

Homemade lobster ravioli with creamy tomato sauce & deep-fried rocket or
prawns

Herb crusted rack of lamb with black pudding mash, baby winter veggies & a
red currant reduction

Fresh cod wrapped in pancetta served on pan fried spinach, cherry tomatoes &
new potatoes with rice noodles

Venison wrapped in smoked bacon served with a walnut jus
Butternut & beetroot wellington with caramelised shallots on wilted spinach
& pak choi

DESSERT

Homemade winter berry crumble with brandy cream
Homemade Belgium chocolate & fudge tart with chocolate sauce
Trio of possets – lemon, raspberry & chocolate with short bread
Homemade Christmas pudding with brandy sauce
Cheese & Port

Mince pies & Coffee

£29.50 per head

Pre order only

Minimum of 4 people

AVAILABLE FROM NOVEMBER 20TH 2018

