



# The Half Moon Restaurant Menu

## STARTERS

### Hot Beetroot & Goats Cheese Salad, <sup>(v)</sup>

Sliced beetroot with mixed leaves and balsamic glaze, topped with a thick slice of goats cheese

### Garlic Mushrooms, <sup>(v)</sup>

A thick creamy garlic sauce over mushrooms served with sliced ciabatta

### Soup of the Day,

Made fresh daily and served with sliced ciabatta

### Smoked Duck,

Sliced smoked duck breast on a bed of mixed leaves and clementine segments with orange & balsamic dressing

### Mango & Brie Filo Parcels, <sup>(v)</sup>

Juicy mango & brie wrapped in buttery filo pastry served with a mango balsamic glaze

### Smoked Salmon Ciabatta,

Scottish smoked salmon sat on thick slices of fresh ciabatta, drizzled with a hollandaise sauce

## MAIN COURSES

### Garlic and Spinach Pork Tenderloin,

Medallions of juicy pork tenderloin with a creamy garlic and spinach sauce, served with slices of sweet potato and today's vegetables

### Cashew Nut Paella, <sup>(v)</sup>

This classic Spanish paella is made using courgette, sun dried tomatoes and cashew nuts and served with garlic bread

### Summer Specials

#### Chicken with Tomato & Chorizo Sauce,

Butterflied chargrilled chicken breast with sliced chorizo and cherry tomato sauce, served with dauphinoise potatoes and today's vegetables

#### Tarragon Turkey Escalope,

Pan fried turkey breast escalope with creamy tarragon sauce and roasted sweet potatoes and stir fry vegetables

### Poached Salmon,

Fillet of Atlantic salmon in a Watercress sauce, new potatoes and today's vegetables

### Noodle Sea Bass,

Grilled fillet of sea bass on top of mixed udon noodles, spring onion and peppers with soy sauce and topped with grilled cherry tomatoes

## DESSERTS

### Chocolate Fudge Cake,

Triple layered chocolate fudge cake, served warm

### Syrup Sponge Pudding,

Steamed golden syrup sponge pudding, served with hot custard

### New Forest Ice Cream,

Delicious, creamy and cooling on a hot day available in vanilla, strawberry & chocolate

### Seasonal Fruit Crumble,

Hot seasonal fruit filling with sweet crumble topping

### Lemon Meringue Pie,

Deep zingy lemon filling sandwiched between sweet pastry and a fluffy meringue top

### Raspberry & White Chocolate Cheesecake,

Biscuit base, whole raspberries topped with white chocolate curls

2 Course £17  
3 Course £21