

CHRISTMAS DAY

£80
PP

Children
£40
under 10

Add Port
£3
PP

For details on booking for Christmas Day, please see the back page of this booklet

STARTERS

Chilli King Prawns ^(GF)

Large king prawns served in a melted garlic chilli butter

Black Pudding & Cheese Hash Brown

Black pudding wrapped in a cheesy potato mix, offset perfectly with caramelised pears

Smoked Salmon & Beetroot ^(GF)

Smoked salmon, topped with cooked red beetroot and served with vodka crème fraîche

Avocado & Beansprout Salad ^{(GF) (Ve)}

Halved avocado topped with beansprouts, cress, carrot, peanuts, topped with balsamic glaze

MAIN COURSES

Traditional Christmas Day Dinner

A slice of hand carved roast turkey & a slice of honey sweet gammon ham with pigs in blankets & chestnut stuffing

Saddle of Lamb

Rolled saddle of lamb with apricot stuffing, served with a rich red wine jus

Christmas Loaf ^(Ve)

Chestnut, butternut squash and sweet potato, served with a vegetable stock reduction

Salmon & Scallops

Fillet of salmon brushed with pesto, served with sea scallops topped and with a shallot sauce

All served with Roasted Chateau Potatoes and festive vegetables

DESSERTS

Traditional Christmas Pudding

A rich indulgent pudding packed with juicy fruits, with Courvoisier brandy butter served with homemade vanilla ice cream

Strawberry Meringue Swans ^(GF)

Our signature dessert of light baked meringue, whipped double cream and fresh strawberries sat on strawberry coulis

Caramel Pannacotta

Creamy rich pannacotta served with treacly gingerbread slice and a crunchy tuile

Chocolate Billionaire's Cheesecake

A chocolate biscuit shell lined with soft caramel, a dense dark chocolate cheesecake mix. This is indulgence of the highest level

To Include

- Mulled Wine & Canapés
- Four Course Christmas Dinner
- Festive Table Decorations
- Cheese Board
- Coffee & Truffles



Timings

12-12:30	Arrival at The Half Moon
12:00	Canapés & Mulled Wine
13:00	Sit for Lunch