



THE HALF MOON

RESTAURANT | PUB | EVENTS | ROOMS

Christmas 2020

Festive Menu

Our dining area will be festively decorated from 1st December and we are taking Party bookings for dates from 1st December until 23rd December.

We are able to host bookings of up to 6 guests

For details on booking a Christmas Party, please see the back page of this booklet.

COVID-19

If The Half Moon is forced to cancel an event due to tighter government restrictions you will be issued a full refund, including the deposit.

Pricing

Mon - Thurs

3 course £24 per person
2 course** £20 per person

Dinner & Entertainment*

3 Course £29 per person
All pre-booked tables include festive table Decorations and coffee & mince pies

Shared Parties

Our shared festive nights will include entertainment that is inline with the COVID guidelines at the time. For up-to-date information on the entertainment act provided for each date, please check our website halfmoonsheet.co.uk/christmas

Includes:

- Three course Christmas dinner
- Tea, coffee & mince pies
- Festive table decorations
- Entertainment until 9:45pm

Available Dates

- Friday 11th December
- Saturday 12th December
- Friday 18th December
- Saturday 19th December

Entertainment

We've lined up established West End singer, pianist and musical director **JAMES DOUGHTY** to provide COVID secure entertainment at our Christmas Parties.

Requests will be taken from the audience and James will perform your favourite songs which will guarantee a party atmosphere.

James trained at the Guildford School of Acting. As a singer and stunning improv pianist, James plays and sings a vast range of material from theatre to pop and from rock to rap.

Timings

7pm Sit for dinner
8:45pm Entertainment begins
9:30pm Event Concludes
10pm Carriages

STARTERS

Red Pepper & Sweet Potato Soup ^(v)
Served with vegetable crisps & a crusty bread

Prawn Marie Rose Salad
Served on baby gem lettuce with brown bread

Halloumi Fries & Lime Yoghurt ^(v)
Topped with pomegranate seeds

Duck & Orange Parfait
Served with baguette crackers

MAIN COURSES

Traditional Roast Turkey
Served with pigs in blankets, sage & onion stuffing & gravy

Braised Lamb Shoulder
Slow cooked tender lamb, rosemary & red wine sauce

Salmon Watercress ^(gf)
Butterflied salmon, creamy watercress & white wine sauce

Sweet Potato, Cashew & Apricot Tart ^{(ve) (gf)}
Served with a vegetable jus

All served with festive vegetables, roasted potatoes & parsnips

DESSERTS

Individual Christmas Pudding
With brandy sauce

Chocolate & Raspberry Tart ^{(gf) (ve)}
Served with Raspberry Sorbet

Blackberry Gin Posset ^(gf)
With shortbread biscuit

Cheddar, Stilton & Smoked Cheese & Biscuits
Served with pickle & celery

Other dishes, in addition to those already marked can be made gluten free.
Please speak to us about dietary requirements

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 Panna Cotta

Creamy rich panna cotta 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

New Year

New Year will be different this year. At the time of going to print we are not able to plan our New Year's Eve event with enough certainty.

Please head over to halfmoonsheet.co.uk/Christmas or check out our social media channels nearer the time



How to Book

1. Please telephone to confirm availability of your required date. Then complete the relevant booking form. Booking forms can be found as an insert to this booklet or alternatively online at halfmoonsheet.co.uk
2. A non-refundable deposit of £10 per person secures your booking.
3. Full payment and final numbers together with menu choices are to be made 2 weeks before your party date. Please note payment may be made via Cash or Card.

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