



THE HALF
MOON
Christmas 2023

Free Prosecco?

Enjoy a free bottle of Prosecco on us. All you need to do is pay your £10 per person deposit by 6pm on Friday 20 October for 6 or more guests.

Festive Menu

How to Book

1. Contact us via phone to ascertain the availability of your desired date.
2. Complete the appropriate booking form. You can locate these forms either as an enclosed insert within this brochure or conveniently online at halfmoonsheet.co.uk/christmas.
3. Secure your reservation, a non-refundable deposit of £10 per person is required. This deposit ensures your spot and underscores your commitment to the booking.
4. Finalise your arrangements by submitting full payment and confirming the number of attendees. Additionally, kindly provide us with your chosen menu selections. These final details should be communicated no later than 2 weeks ahead of your scheduled event.
5. Payment can be made using either cash or card

Pricing

All pre-booked tables include festive table decorations, coffee & mince pie

Mon. – Thurs.

3 Course £30 per person
Main & Dessert £25 per person

Shared Parties

3 Course £35 per person

Free Prosecco?

Enjoy a free bottle of Prosecco on us. All you need to do is pay your £10 per person deposit by 6pm on Friday 20 October for 6 or more guests.

Join us for the merry season! Our dining space will be adorned with festive charm from December 1st. Our venue can comfortably accommodate groups of up to 120 guests.

Shared Parties

Our shared festive nights will include entertainment from our resident DJ until late into the evening

Includes:

- Three course Christmas dinner
- Coffee & mince pies
- Festive table decorations
- DJ until midnight

Available Dates

- Friday 1st December
- Saturday 2nd December
- Friday 8th December
- Saturday 9th December
- Friday 15th December
- Saturday 16th December
- Friday 22nd December

Timings

7pm Guests arrive
7:30pm Sit for dinner
9pm Entertainment begins
Midnight Event concludes

STARTERS

Prawn Cocktail, succulent prawns nestled in a bread roll, drizzled with marie rose sauce and adorned with a twist of lemon.

^(v) **Moroccan Cauliflower & Almond Soup**, flavors of Moroccan cauliflower and almond soup, enhanced by garlicky croutons and toasted almond flakes.

Chicken Spring Roll Wrap, Savor the irresistible blend of flavors in our chicken spring roll wrap, accompanied by a delectable satay sauce and sesame seeds.

^(ve) ^(gf) **Festive Houmous**, experience a festive twist with our vibrant houmous, featuring beetroot, chargrilled peppers, and sundried tomatoes.

MAIN COURSES

Traditional Roast Turkey, Revel in the classic delight of traditional roast turkey, complete with bacon stuffing, chipolata sausage, and gravy.

^(gf) **Pork & Apricot Parcel**, Embark on a culinary journey with our pork and apricot parcel, wrapped in smoky bacon and enhanced by a rich cider sauce.

^(gf) **Yellowfin Sole** boasting a delicate spinach and leek filling and crowned with a captivating turmeric sauce.

^(v) ^(gf) **Polenta, Aubergine, Tomato, Goats Cheese Stack**, polenta, aubergine, tomato, and goats cheese stack, accompanied by a vibrant tomato salsa sauce (*make vegan, leave out the cheese*)

All served with honey roast parsnips, festive vegetables & roast potatoes

DESSERTS

Individual Christmas Pudding, Embark on a traditional journey with our individual Christmas pudding, complemented by a rich brandy sauce

^(gf) ^(ve) **Chocolate Orange Torte**, tantalizing chocolate orange tort, perfectly paired with velvety orange sorbet

Sherry Trifle Slice, Indulge in the delightful layers of our sherry trifle slice, elegantly drizzled with raspberry coulis.

Cheese & Biscuits featuring a selection of Brie, Stilton, and Cheddar cheese paired with delectable biscuits, celery, and pickle.

Other dishes, in addition to those already marked can be made gluten free.

If you or any member of your party are affected by a food allergen or intolerance, please ask a member of the team. We cannot guarantee that any items are completely free of allergens due to them being produced in a kitchen that handles ingredients with allergens.

Christmas Day

£95
PP

Children
£45
under 10

Add Port
£3
PP

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

STARTERS

Duck Liver and Gin Parfait, Savor the sophistication of our duck liver parfait, elegantly infused with gin, accompanied by Colin's chutney and cornichons.

Asparagus & Parachuto Ham, Indulge in the refined combination of asparagus and parachuto ham, crowned with a poached egg and decadently drizzled in hollandaise sauce.

Salmon Gravlax with Prawns, Delight in the artistry of salmon gravlax, adorned with succulent prawns, pickled salad, and a delicate dill cream.

^(v) **Veggie Haggis Cheese Hash Brown**, Discover a vegetarian delight as our haggis cheese hash brown meets caramelized pear, creating an enticing symphony of flavors.

MAIN COURSES

Traditional Christmas Day Dinner, Revel in a classic delight of carved roast turkey, gammon ham with pigs in blankets, chestnut stuffing, and a rich gravy.

Beef Wellington, Embark on a grand culinary adventure with our Beef Wellington, a masterpiece of parma ham, chestnut mushroom duxelle, and a rich red wine gravy.

^(ve) ^(gf) **Layered Vegetable Beyond Meat Loaf**. Relish the harmonious layers of our vegetable Beyond Meat loaf, crowned with a delectable mushroom sauce.

Lobster Thermador. Elevate your celebration with the elegance of Lobster Thermador, kissed by sapphire and a hint of lemon, a symphony of seaside flavors.

All main courses are adorned with roasted fondant potatoes, honey-roast parsnips, and an array of delectable seasonal vegetables.

DESSERTS

Traditional Christmas Pudding, Conclude your feast with the quintessential taste of tradition, graced by brandy sauce and a touch of clotted cream.

^(gf) **Port Poached Plum**, Surrender to the indulgence of port-poached plums, accompanied by the velvety embrace of black cherry ice cream.

Profiteroles chou à la crème enhanced with a glaze that's sheer elegance, and accompanied by a drizzling of sumptuous chocolate sauce.

Marshmallow Cheesecake, Embark on a journey of sweetness with our marshmallow cheesecake, concealing a cranberry center atop a delectable biscuit base.

Other dishes, in addition to those already marked can be made gluten free.

If you or any member of your party are affected by a food allergen or intolerance, please ask a member of the team. We cannot guarantee that any items are completely free of allergens due to them being produced in a kitchen that handles ingredients with allergens

To Include

- Mulled wine & canapés
- Four course Christmas dinner
- Festive table decorations
- Cheeseboard
- Coffee & chocolates



Timings

12:00 Arrival at The Half Moon
12:30 Sit for Lunch

ENTERTAINMENT
EVENTS

THE HALF
MOON

BURNS NIGHT CELEBRATION

26 & 27 JANUARY 2024

HOSTED AT THE HALF MOON, SHEET

PIPER
OPTIONAL CEILIDH
DANCING

2 COURSE BURNS SUPPER
TRADITIONAL HAGGIS ADDRESS

7:30
P M

£28

ADVANCE BOOKING ONLY
£5 DEPOSIT SECURES BOOKING

BOOK ONLINE: ENTERTAINMENT-EVENTS.CO.UK
INCLUDES £5 DONATION TO THE ROSEMARY FOUNDATION



Wedding Fayre

11 - 4
SUNDAY, 14 JAN 2024

The Half Moon
32 London Road
Petersfield

Licensed Venue
Family Owned
Complimentary fizz on arrival



THE HALF
MOON

SUNDAY LUNCH

Two-Courses - £21

THE HALF
MOON

Call 01730 263859 or book online
halfmoonsheet.co.uk | info@halfmoonsheet.co.uk



The Half Moon

01730 263859 | info@halfmoonsheet.co.uk | halfmoonsheet.co.uk