

# CHRISTMAS FEAST

## Starters

Roast celeriac soup, chestnut gremolata,  
toasted sourdough (vg)

Orange & fennel Severn & Wye cured salmon,  
beetroot compote, chestnut crumble, toasted rye

Pork rillettes, pickled cucumber,  
cornichons, toasted sourdough

## Mains

Crown of English turkey, stuffed leg, pig in blanket,  
goose fat roast potatoes, crushed winter roots,  
creamed leeks & Brussel sprouts, maple roast parsnip,  
Savoy cabbage, cranberry sauce, gravy

Roast striploin of West Country beef,  
pig in blanket, goose fat roast potatoes, crushed winter roots,  
creamed leeks & Brussel sprouts, maple roast parsnip,  
Savoy cabbage, gravy

Beetroot Wellington, freekeh & chestnut mushrooms,  
rainbow chard, gravy (vg)

## Puddings

Young's Double Chocolate Stout Christmas pudding,  
brandy butter ice cream (v)

Bramley apple, fig & chestnut crumble, vanilla custard (v)

Dark chocolate brownie, toasted hazelnuts, raisins,  
vanilla ice cream (vg)

**3 courses £35**

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TO ADD SOME SPARKLE

# ADD SOME SPARKLE

Each item is priced per person

## **Sides**

Figs in blankets £4.00

Dauphinoise potatoes £4.00

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Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. Tables of 6 or more are subject to a discretionary service charge of 12.5% which will be added to your bill.