

Christmas Feast

Starters

Roast cauliflower soup, toasted chestnuts, sourdough (vg)

Sweet potato & squash hash, fried duck egg,
parsley & cucumber dressing (v)

Chicken liver parfait, caramelised onion & thyme chutney,
watercress, sourdough toast

Smoked haddock & leek tart, rocket & fennel salad

Salt-baked beetroots, roast artichoke & chicory salad,
pumpkin seeds (vg)

Mains

Crown of English turkey, pigs in blankets, bread sauce,
creamed Brussel sprouts, crushed roots, goose fat roast potatoes,
Savoy cabbage, honey roasted parsnips, gravy

8oz Aberdeen Angus rump steak, triple cooked chips,
roasted shallots, béarnaise

Butternut squash, chestnut mushroom & spinach Wellington,
Jerusalem artichoke purée, sprouting cauliflower (vg)

Slow-cooked beef, ale & parsnip suet pie, crushed carrots,
swede & lovage, Savoy cabbage & gravy

Pan-roasted sea bass, crushed potatoes & bacon,
samphire & leeks, butter sauce

Puddings

Christmas pudding, brandy butter ice cream

Apple, fig & chestnut crumble, custard

Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)

Canarth Brie, quince jelly, celery, seeded crackers

Spiced orange posset, walnut shortbread

3 Courses / £35.00

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

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Push The Sleigh Out

A table sharing option for you and your guests, served banquet style. Choose one dish from each section,

£60.00 per person

Starters

Beetroot hummus, lemon & parsley hummus, sourdough, red & white chicory, celery, figs, little gem & radishes (vg)

Dorset Coppa, Dorset cured pork loin, Cobble Lane saucisson, butterbean hummus, balsamic pickled onions, sourdough, olives, chicory, little gem & radishes

Mains

Whole roast Gressingham duck, goose fat roast potatoes, creamed Brussel sprouts, crushed roots, Savoy cabbage, honey roasted parsnips, bread sauce, watercress, gravy

Roast Aberdeen Angus porterhouse, double egg Yorkshire pudding, goose fat roast potatoes, creamed Brussel sprouts, crushed roots, Savoy cabbage, honey roasted parsnips, horseradish cream, watercress, gravy

Puddings

Christmas pudding, brandy butter ice cream & custard

Shepherds Purse Northern Blue, Pitchfork mature Cheddar, Cenarth Brie, quince jelly, celery, seeded crackers

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

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