



# Half Moon Inn



Spiced butternut squash soup with parsnip crisps  
*Warm ciabatta bread & butter*

Bruschetta topped with red onion marmalade and goats cheese  
*Balsamic dressed leaves with pumpkin seed pesto & fine herbs*

Ham hock & honey mustard terrine  
*Rustic toast, pickled vegetable relish & dressed leaves*

Chef's beetroot & horseradish cured gravadlax of Scotch salmon  
*Cucumber ribbons, lemon compote, balsamic dressed leaves & olive croute*  
\*\*\*\*

Slow roasted ballotine of Turkey wrapped in smoked bacon  
*Chestnuts & apricot stuffing, cranberry relish, seasonal vegetables & roast potato timbale*

Roast sirloin of West Country beef with Yorkshire pudding  
*Creamed horseradish, rich red wine sauce, seasonal vegetables & roast potato timbale*

Steamed fillets of sea bass with candied citrus fruits  
*Crushed new potatoes, tomato confit, roast sweet peppers & fine beans*

Feta cheese, baby spinach, & roast vegetable filo wrapped strudel  
*Winter berry & apple relish, pinenut & basil oil, dressed leaves*  
\*\*\*\*

Traditional Christmas pudding  
*Warm brandy & orange cream sauce*

White chocolate cheesecake  
*Gooseberry & elderflower compote, chocolate shard*

Chocolate truffle & amaretto torte  
*Winter fruit compote & Chantilly cream*

Lemon meringue posset  
*Cinnamon arlette*

Selection of English cheeses  
*Homemade chutney & biscuits ( Supplement ) £2.50*

TWO COURSES £18

THREE COURSES £22