

Christmas at

The Full Moon Inn

Estd 1642

To Start

Home cured Somerset trout gravadlax & horseradish
Twice cooked cheddar souffle with mustard cheese sauce (V)
Curried parsnip & apple soup, with crispy snips (VE)
Smoked chicken & ham hock terrine, toasted brioche
Cider glazed pork belly, sprout & apple slaw (GF)
Salt-baked beetroot & feta salad (VEO)

The Main Event

Roasted Turkey crown, cranberry stuffing, sprouts & pancetta,
glazed carrots, pig in blankets & pan gravy
Slow braised beef cheeks, clotted cream mash & cavalo nero
Lentil & nut wellington, roast potatoes & glazed vegetables (VE)
Pan roasted Hake, chive cream sauce, new potatoes & fine beans (GF)
Venison cottage pie & hispi cabbage (GF)
Add a side of pigs in blankets or cauliflower cheese £6

To Finish

Christmas pudding with brandy custard
Chocolate brownie, port poached pear & vanilla ice cream (VE,GF)
Cinnamon pannacotta, spiced plum compote & shortbread (GFO)
Sticky toffee pudding, toffee sauce & vanilla ice cream
Selection of English cheeses & crackers

Coffee & mini mince pies

2 course £30 - 3 course £36

Available 27th November - 30th December
excluding Christmas Day & Boxing Day

Christmas Feast Menu is available for parties over 8 people. A pre order will be required 1 week before your event. Please let us know of any allergies or intolerances in advance. A £10 per person deposit is required to secure booking for over 10 people, remaining balance will be payable on the date of your booking. We are unable to split the final bill so we ask that it is settled in no more than 2 transactions.

Exclusive use & private bar are only available for bookings over 35 people
A discretionary service charge of 10% will be applied to bookings over 10 people.

Christmas Feast at
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On arrival

House mulled wine or our signature festive fizz cocktail
Devils on horse back

To Start

Home cured Somerset trout gravadlax & horseradish
Twice cooked cheddar souffle with mustard cheese sauce
Curried parsnip & apple soup, with crispy snips (VE)
Smoked chicken & ham hock terrine, toasted brioche
Cider glazed pork belly, sprout & apple slaw (GF)
Salt-baked beetroot & feta salad (VEO)

The Middle Bit

Cranberry & clementine sorbet

The Main Event

Roasted Turkey crown, cranberry stuffing, sprouts & pancetta,
glazed carrots, pig in blankets & pan gravy
Slow braised beef cheeks, clotted cream mash & cavalo nero
Lentil & nut wellington, roast potatoes & glazed vegetables (VE)
Pan roasted Hake, chive cream sauce, new potatoes & fine beans (GF)
Venison cottage pie & hispi cabbage (GF)

Sides of pigs in blankets & cauliflower cheese for the table

To Finish

Christmas pudding with brandy custard
Chocolate brownie, port poached pear & vanilla ice cream (VE,GF)
Cinnamon pannacotta, spiced plum compote & shortbread (GFO)
Sticky toffee pudding, toffee sauce & vanilla ice cream
Selection of English cheeses & crackers

Coffee & mini mince pies

All for £45 per person

Available 27th November – 30th December excluding Christmas Day & Boxing Day