

Christmas at The Full Moon Inn

Estd 1642

To begin

Mulled wine - £6.00

The Moon signature Christmas fizz cocktail - £6.50

Starters

Jerusalem artichoke & stilton soup, artichoke crisps V

Chicken liver parfait, toasted brioche & fig compote

Maple glazed pork belly bites, sprout & cranberry slaw

Salt baked beetroot salad, feta, chicory & pine nuts V, VEO

Ham hock, duck & pistachio terrine, toasted sourdough & house pickles

Cured Somerset trout, horseradish creme fraiche, red chicory & beetroot

Mains

Roast crown of turkey, pigs in blankets, roast potatoes & glazed vegetables

Braised beef brisket, horseradish mash, glazed vegetables & red wine gravy

Pan fried fillet of seabass, creamed celeriac, sprouting broccoli & clementine

'Miso' roasted butternut squash, kale, crispy chickpeas & tahini dressing VE

Venison cottage pie, tenderstem broccoli & redcurrant jelly

Vegetable wellington, glazed vegetables & vegetarian gravy V

Sides

Pigs in blankets - £6

Cauliflower cheese - £6

Dessert

Spiced Crème brulee & shortbread

Christmas pudding with brandy custard VEO

Sticky toffee pudding, caramel sauce & vanilla ice cream

Chocolate brownie, port poached pear & vanilla ice cream VEO

Cinnamon pannacotta, homemade granola & spiced plum compote

Selection of English cheeses, crackers & house chutney - £3 supplement

To Finish

Tea or coffee & mini mince pies - £3.00

2 courses £32 – 3 courses - £38

Available for parties over 10.

Available from 28th November – 4th January excluding Christmas day & Boxing day.

£10 pp deposit & preorder required. For full information see our website.