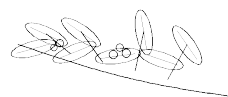


Christmas at



The Full Moon Inn

• *Est 1642* •



To begin

Mulled wine - £6.00

Full Moon Christmas fizz cocktail - £6.50



Starters

Roasted chestnut & celeriac soup, crispy sage, sourdough croutons (Ve)

Beetroot cured Chalk Stream trout, pickled cucumber, dill, horseradish, rye crispbread

Confit duck & fig terrine, spiced plum chutney, toast

Whipped goat's cheese tartlet caramelised onion, roasted beetroot, candied walnuts (V)



Mains

Roast turkey breast, roast potatoes, pigs in blankets, roasted root vegetables,
buttered sprouts, cranberry sauce & gravy

Slow-braised venison, potato fondant, glazed carrots, shallot purée, red wine jus

Pan-roasted cod loin herb, gnocchi, burnt leeks, caper butter sauce

Wild mushroom & chestnut wellington, parsnip purée, roast vegetables, Madeira sauce
(Ve)



Dessert

Traditional Christmas pudding, brandy anglaise

Dark chocolate & clementine delice, candied orange, cocoa crumb, cardamom crème

Baileys crème brûlée hazelnut shortbread

British cheese selection, grapes, rosemary crackers (Supplement £5)



To Finish

Tea or coffee & mini mince pies - £3.00



2 courses £34 - 3 courses - £40

Available for bookings of 10 or more.

Wednesday -Saturday from 2nd December - 30th December excluding Christmas day & Boxing Day.

£10pp deposit & preorder required. A discretionary 10% service charge will be added. 100% goes to our staff

Service is discretionary. Please let us know of any food allergies or dietary requirements when placing your order.

Fullmooninn.co.uk

@fullmooninnrudge

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