

ONE COURSE
FROM £18



TWO COURSE
FROM £25



THREE COURSE
FROM £31

*A NON-REFUNDABLE £10 PER PERSON DEPOSIT IS REQUIRED ON BOOKING

TO BEGIN

- 1 **ROASTED PARSNIP & HONEY SOUP (V) (GFA)**
Finished with a drizzle of cream and served with warm bread and Welsh butter.
- 2 **THE HALF MOON FESTIVE SCOTCH EGG**
Our **Signature** Festive Starter
A handmade free-range Scotch egg wrapped in sage & herb pork sausage meat, coated in golden breadcrumbs and served warm with homemade cranberry & port chutney, dressed winter leaves
- 3 **NORTH ATLANTIC PRAWN COCKTAIL (GFA)**
Succulent North Atlantic prawns served with crisp baby gem lettuce, cucumber, tomato, our own Marie Rose sauce and buttered brown bread
- 4 **FESTIVE LOADED TATER-TOTS**
Bites of fluffy potato in a crispy coating piled with sage & onion stuffing, crumbled brie, pigs in blankets, crème fraîche, cranberry sauce and drizzles of chef's gravy
- 5 **Add shredded turkey for +£2.00 supplement**
Vegan alternative available, please enquire
- 6 **CREAMY GARLIC & HERB MUSHROOMS (V) (GFA)**
Plump chestnut and button mushrooms gently sautéed in rich garlic butter, simmered in a velvety cream sauce finished with fresh parsley served over toasted artisan bloomer

DESSERT

- 1 **TRADITIONAL CHRISTMAS PUDDING (V)**
A rich fruit pudding laced with warming cider and rum topped with brandy sauce
- 2 **CHEF'S BAILEYS CHEESECAKE**
Finished with fresh cream and chocolate curls
- 3 **CHOCOLATE ORANGE MILLIONAIRE TART (VGA) (GFA)**
Chocolate orange flavoured ganache style on top of chocolate biscuit crumb served with vanilla ice cream
- 4 **APPLE & RASPBERRY BUTTER CRUMBLE**
Chunky bramley apple and raspberries surrounded by butter crumble with lashings of custard

THE MAIN EVENT

- 1 **TRADITIONAL CHRISTMAS DINNER**
either served from the carvery or plated to the table

Roast crown of Turkey (GF)
Roast loin of Pork with crisp crackling (GF)
Slowly roasted Beef silverside (GF)
Chestnut, cranberry & chickpea Nutroast (VG)

Served with seasonal vegetables, pigs in blankets, Yorkshire pudding, festive stuffing and our rich homemade gravy
- 2 **OVEN BAKED SALMON (GF)**
Served with crushed buttered new potatoes, seasonal vegetables and a lemon & dill white wine sauce.
- 3 **SLOW-BRAISED LAMB SHANK (GF) (+£5.95 SUPPLEMENT)**
Steeped in a vibrant house-made mint marinade, served on creamy mash potato, buttered tenderstem broccoli & chantenay carrots with a rich red wine jus
- 4 **CHRISTMAS SEASONED LOADED CHIPS**
Topped with sage & onion stuffing, shredded turkey, pigs in blankets, cranberry sauce & chef's homemade gravy
- 5 **BEEF OVERLOAD BURGER**
2 x Welsh beef smashed burgers, topped with succulent slices of beef silverside, melted cheddar, sage & onion stuffing, chef's beef gravy, pigs in blankets served with seasoned chips

FINISH IN STYLE

A FINE SELECTION OF WELSH REGIONAL
CHEESE, FRUIT, CHUTNEYS AND BISCUITS

+£12
PER PLATTER

(GF) GLUTEN FREE - (V) VEGETARIAN - (VG) VEGAN
(GFA) GLUTEN FREE AVAILABLE - (VGA) VEGAN AVAILABLE

PLEASE ADVISE ON ANY FOOD ALLERGIES WHEN BOOKING

LEAD NAME	DATE	TIME	GROUP SIZE
CONTACT PHONE NUMBER			

1. Look at the menu and find the number of the dish you want for each course ('To Begin', 'The Main Event', 'Dessert').
2. Write the number of the dish next to each person's name.
3. If someone doesn't want a course, put an "X" in the box.
4. For "Finish in Style," just tick the box if you want it!

In the example below, the order is for the Festive Loaded Tater-Tots with Shredded Turkey (5) as the starter, the Traditional Christmas Dinner (1) for the main, No dessert, and a 'Finish In Style' Platter.

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