

CHRISTMAS 2016

at Mudford BA21 5TF

STARTERS

- S1 Home-made three root winter vegetable soup with crusty bread. (GF)
- S2 Potted garlic mushrooms with deep fried bread crouton. (GF)
- S3 Chicken and wild mushroom pâté served with toast and caramelised red onion chutney. (GF)
- S4 Deep fried wedge of Brie served with a Cumberland sauce and a salad garnish.
- S5 Haddock and mozzarella fishcake served with a salad and a sweet chilli dip.

MAINS

- M1 Roast turkey with a cranberry stuffing, roast potatoes, pigs in blankets, honey roasted parsnips and seasonal vegetables with a red wine gravy. (GF)
- M2 Loin of cod in a creamy white wine and dill sauce and finished with prawns. Served with crushed potatoes and seasonal vegetables. (GF)
- M3 Chicken breast stuffed with pate, wrapped in bacon with a port wine and Stilton cream sauce. Served with roast potatoes and seasonal vegetables. (GF)
- M4 Roasted butternut squash filled with red onions, cranberries, chestnuts and finished with goats cheese. Served with roast potatoes and seasonal vegetables. (GF)
- M5 Braised venison, bacon, and mushroom red wine casserole. Served with roast potatoes and seasonal vegetables. (GF)

DESSERTS

- D1 Traditional Christmas pudding with Brandy sauce.
- D2 Baileys creme Brulee. (GF)
- D3 Mixed berry Eton Mess. (GF)
- D4 Warmed chocolate brownie with hot chocolate sauce and vanilla ice cream.
- D5 Cheddar, Stilton and Brie cheeseboard. + £1.50 (GF)

GF- Gluten free.

You **MUST** inform us if you are gluten free as some of the meals will need to be modified.

* All our food is prepared in a kitchen where nuts, cereal containing gluten and other allergens are present and our menu descriptions do not include all ingredients. Our fish may contain bones.

Contact Name Date

Contact Number Time

Name	Starter	Main	Dessert

2 Courses £17.99
3 Courses £21.99

A deposit of £10 per person is required upon receipt of booking. Cash or card only.
Available 1st December to 23rd December inclusive. Monday to Saturday only.
between 11.00am - 7.00pm.

This menu is available only for reservations to a maximum of 50 persons.
Thereafter first come, first served on our standard menu.

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