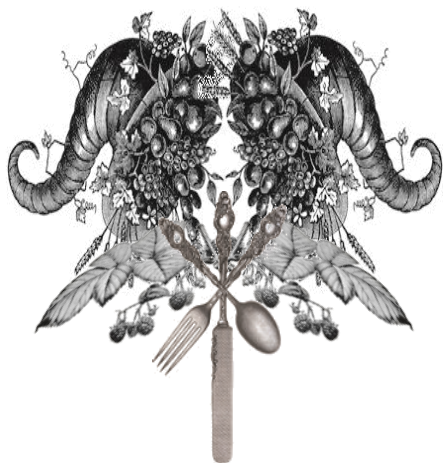


CHRISTMAS
EVENING
MENU

THE MOON

HIGHGATE

themoonhighgate.co.uk



CHRISTMAS EVENING MENU

£27.00 FOR 3 COURSES

TO RESERVE YOUR TABLE PLEASE

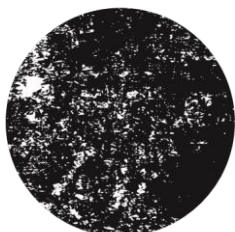
Call - 01539 729254

Email – info@themoonhighgate.com

All Christmas menu bookings are subject to a deposit of £10.00 per person for a party of 6 or over and must be paid within 7 days of booking (non-refundable if cancelled).

Pre-orders for parties of 6 and over are required one week prior to the booking.

Please send pre-orders with names attached to:
info@themoonhighgate.com or call - 01539 729254



We can cater for any dietary requirements you may have, please contact to discuss. We reserve the right to alter individual dishes if necessary due to market availability.

All prices are subject to VAT at the current rate.

STARTERS

Ballotine of Ham Hocks

pickled carrot, quince and raisin, yellow mustard seeds

Jerusalem Artichoke Soup

sour dough

Deep Fried Goats Curd

salad of beetroot, hazelnut

Potted Smoked Mackerel

pickled fennel, horseradish, toasted sour dough

MAINS

Roast Fillet of Cod

winter vegetable and lentil cassoulet, lemon beurre blanc

Roasted Turkey Ballotine

apricot and sage stuffing, pigs in blankets, carrot & swede, roast potatoes, sprouts, roast gravy

Woodland Mushroom Ravioli

roast celeriac, cavolo nero and cep puree

Braised Cumbrian Beef Brisket

roast baby onions, creamed mashed potato, roast carrot, red wine sauce

DESSERTS

Steamed Christmas Pudding

brandy sauce, griottine cherry, ginger biscuit

Panna Cotta

pineapple compote, spiced rum caramel, toasted coconut ice cream

Chocolate Tart

satsuma ice cream, caramelised orange

Selection of Ice Creams & Sorbets

ask server which flavours are available

Selection of Cheeses

Biscuits, house chutney, grapes, nuts

