



CHRISTMAS
EVENING
MENU

THE MOON

HIGHGATE

themoonhighgate.co.uk



CHRISTMAS EVENING MENU

£30.00 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



Please inform us of any food allergies you may have.

We reserve the right to change any dishes if necessary due to market availability.

All prices are subject to VAT at the current rate.

STARTERS

Chicken Liver Parfait
onion marmalade, toasted sour dough

Moroccan Spiced Carrot Soup
preserved lemon, harissa yogurt, sour dough

Chepyn Blue Cheese Custard
pear, walnut, endive

Citrus Cured Scottish Salmon
pickled fennel, dill emulsion, apple, wholemeal loaf

MAINS

Roast Fillet of Cod
winter roots, lentils du puy, jerusalem artichoke sauce

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

Roasted Butternut & Kale Rotolo
butternut velouté, pumpkin seeds, chestnut

Slow Cooked Shin of Beef
creamed mashed potato, roast carrot, cavolo nero, red wine sauce

DESSERTS

Steamed Christmas Pudding
rum sauce, griottine cherry, ginger biscuit

Bitter Chocolate Tart
clementine ice cream

Selection of Ice Creams & Sorbets
ask server which flavours are available

Selection of Cheeses (£2.00 supplement)
biscuits, house chutney, grapes, nuts

Please ask for vegan options if needed