

CHRISTMAS DAY

A glass of Prosecco on arrival

STARTERS

Spiced Crown Prince squash soup,
toasted chestnuts and seeds, (vg)
sourdough toast (v)

Seared wood pigeon,
butternut squash, Oxsprings'
cured ham, quince, chicory and
hazelnut salad

Severn and Wye smoked salmon,
shallots, capers, parsley, lemon,
sourdough toast

Wild mushroom,
chestnut and chicory tart, walnuts,
lemon, parsley (vg)

Roast monkfish,
brown shrimp and orange butter,
creamed spinach, capers

Jude's lemon sorbet to follow

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey,
honey glazed gammon, seared
goose breast, pigs in blankets,
bread sauce, Brussel tops
and chestnuts

Beetroot, fennel and
mixed nut roast, Bloody Mary
sauce, rosemary roast potatoes,
Jerusalem artichokes,
Brussel tops (vg)

Hampshire venison, chestnut,
port and bay leaf suet pie, crushed
winter roots, Brussel tops

Spiced cider braised pork belly,
crushed winter roots,
Brussel tops, Bramley apple
and rosemary sauce

6oz Aberdeen Angus fillet of beef,
truffled wild mushrooms, celeriac
purée and roasted shallots

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream

Blue Monday, Isle of Mull
Cheddar, Cenarth brie, quince
jelly, celery, seeded crackers
(Supplement £2.50)

Vegan chocolate brownie,
dairy free yogurt, cranberries,
hazelnuts, walnuts

Spiced winter fruit Bakewell,
clotted cream

Nutmeg panna cotta, orange and
cranberries, cinnamon crumble

Coffee and mince pie to finish

Adult £70 Child £35

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

A discretionary 12.5% service charge will be added to your bill.



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