

# THE HALF MOON SUNDAY LUNCH

Served every Sunday 12 noon till 5pm

*(or until the freshly prepared roasts have fed the five thousand and are no longer available!)*

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*One course £10.95 Two courses £14.95 Three courses £17.95*

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## Starters

### Half Moon Potted Pate

A tantalising blend of livers infused with garlic and brandy topped with caramelised red onion marmalade and soft, warmed rustic bread.

### Chefs Special Soup of the Day

Homemade piping hot soup served with a warm, crusty, rosemary focaccia.

### Whole baked Camembert (V)

Melt in the mouth oven baked camembert served with sweet chilli, olive and balsamic dips with warmed rustic bread

### Wild Garlic Mushrooms (V)

Infused with a creamy garlic sauce

## Yorkshire Roasts

British prime sirloin of beef

### Seasonal Roast of the Day

your waitress will inform you which is available

Tender loin of pork

Slow cooked Yorkshire leg of lamb

Breast of turkey

Accompanied by fresh seasonal vegetables, including cauliflower cheese or leeks in cheese sauce, golden roast potatoes, Yorkshire pudding and lashings of gravy served separately in a jug.

## Main Courses

### **Crispy Fillets of Seabass**

Served on sugar snap peas, cherry tomatoes, diced new potatoes, chorizo, caramelised onion with homemade green pesto

### **Broccoli and Brie Parcel (V)**

Fresh broccoli and French brie hand wrapped in filo pastry served on a bed of whole grain mustard mash topped with a creamy pepper and garlic sauce

## Desserts

**Homemade Creme Brûlée.** Dainty and awesomely tasty served with shortbread biscuits

**Eton Mess.** Deliciously light and chewy meringue served with fresh raspberries and cream

**Sticky Toffee Pudding.** Mouth-watering toffee sponge served with butterscotch sauce and vanilla ice cream

**Half Moon Cheese Board.** A taste of four cheeses (cheddar, blue, soft and smoked) accompanied with grapes and biscuits

**Hot Chocolate Brownie.** Homemade indulgent chocolate brownie dripping with fresh cream