



THE FULL
MOON
INN

Merry
CHRISTMAS

BROCHURE 2024



Mother's Day
Dinner 2 courses £26.95
Mother's Day Menu
2 courses £29.95
3 courses £32.95
Sunday 11th March



DINE FOR LESS

Menu

2 Courses £28 or 3 Courses £35

Available from Tuesday 26th November – Monday 23rd December

STARTERS

Roasted Sweet Potato and Butternut Squash Soup
Rosemary Croutons

Atlantic Prawn and Crayfish
Gem Lettuce, Cucumber Ribbons, Confit Tomato, Bloody Mary Cocktail Sauce, Charred Lemon

Duck Rillettes
Toasted Sourdough, Plum and Apple Chutney

Clementine and Burrata Salad
Radicchio, Orange Dressing, Caramelised Walnuts

MAINS

Traditional Roast Crown of Norfolk Turkey
Sage and Onion Seasoning, Pigs in Blanket, Roasted Potatoes and Roots

Daube of Beef
Slow Cooked Beef, Dauphinoise Potato, Roasted Shallot, Carrot Puree, Rich Ted Wine Jus

Pan-fried Seabass
Fondant Potato, Leeks, Thai Green Butter Sauce

Camembert Fig and Onion Tart
Parmentier Potatoes, Roasted Roots, Mulled Wine Sauce

All served with Braised Red Cabbage and Brussel Sprouts with Chestnut Crumb

DESSERTS

Steamed Christmas Pudding
Brandy Sauce, Redcurrants

Mince Pie Cheesecake
Morello Cherry Compote, Amaretti Crumb

Sticky Toffee Pudding
Butterscotch Sauce, Vanilla Ice-cream

Vanilla Crème Brûlé
Caramelised Clementine, Butter Shortbread

Available Lunch: Monday – Saturday 12noon – 2.30pm / Dinner: Monday – Thursday 5.00pm – 6.30pm
Please speak to a member of the team if you have any questions about the menu, allergies or dietary requirements



FESTIVE EVENING

Menu

2 Courses £32 or 3 Courses £39

During December, Parties of 10 or more after 7pm, Will be asked to dine from this menu and a pre-order will be required.

TO START

French Onion Soup, Welsh Rarebit Crouton

Beetroot Cured Smoked Salmon & Dill Mascarpone, Focaccia Croutes, Lemon and Caper Dressing

Crispy Chilli Garlic Tempura King Prawns, Sauteed Peppers and Onions Coriander

Duck Rillettes, Plum and Apple Chutney, Toasted Brioche

Mediterranean Platter, Beetroot Falafel, Olives, Roasted Red Pepper Humous, Tomato Tapenade, Pitta

Baked Camembert, Sticky Fig Relish, Orange, Rosemary, Artisan Bread and Cheese Straws

TO FOLLOW

Traditional Roast Crown of Norfolk Turkey

Sage and Onion Seasoning, Pigs in Blanket, Roasties, Honey & Thyme Roasted Parsnips and Carrots, Braised Red Cabbage, Brussel Sprouts with Chestnut Crumb

Herb Crusted Lamp Rump

Dauphinoise Potato, Leek and Pea Fricassee, Heritage Carrots, Mint and Redcurrant Jus

Daube of Beef

Slow Cooked Beef, Dauphinoise Potato, Roasted Shallot, Carrot Puree, Rich Red Wine Jus

Pan-fried Fillet of Seabass

Fondant Potato, Leeks, Mussels, Curry Butter Sauce

Full Moon Fish Pie

Smoked Haddock, Salmon and King Prawns in a White Wine and Chive Cream Topped with Cheesy Mash, Braised Red Cabbage, Medley Seasonal Green Vegetables

Aubergine 5 Nut Roast

Dauphinoise Potatoes, Honey Roasted Roots, Braised Red Cabbage, Red Wine Jus

TO END

Traditional Christmas Pudding, Brandy Sauce, Vanilla Ice-cream

Warm Belgium Chocolate Brownie, Baileys Whipped Cream, Salted Caramel Sauce

Burnt Lemon Tart, Raspberry Coulis, Raspberry Sorbet

Affogato, Vanilla Ice-cream, Shot Of Hot Espresso and Frangelico Liqueur

Selection of British Cheeses, Fudges Cheese Biscuits, Grapes, Celery, Apple, Ale and Chilli Chutney

IT'S LADIES NIGHT

Live Music

FROM JONO & FRAN



**CELEBRATE CHRISTMAS WITH
YOUR GIRLFRIENDS & ENJOY!!**

7pm Wednesday 24th December

**2 Course Festive Menu
Glass of Prosecco £24**

**Half price prosecco all evening
Selected cocktails 2 for £15**

DECEMBER FRIDAY NIGHT *Live Music*



CHILLED ACOUSTIC SOUNDS FROM 6.30PM

Friday 6th – Matty Haynes
Friday 13th – Heather Flint
Friday 20th – The Jazztones

Fish and Fizz Menu & Regular Menu Available 5PM – 8PM

Gift Vouchers
Valid for 12 months

**THE PERFECT CHRISTMAS GIFT FOR
SOMEONE SPECIAL.**

**AVAILABLE TO BUY FROM THE BAR, OR OVER THE
PHONE AND WE WILL SEND OUT 1ST CLASS.**



**NOTTINGHAMSHIRE
YOUNG FARMERS CLUBS**
Santa's Tractor Run
SATURDAY 7TH DECEMBER

**FROM 5PM - WATCH THE TRACTORS
DEPART FROM MORTON, PASSING
THE FULL MOON**

**ENJOY MULLED WINE &
A FESTIVE BBQ**

LIVE MUSIC FROM HEATHER FLINT



WHISPERING ANGEL

Afternoon Tea

£35 Per Person

Includes Soulful tunes from **Rebecca Lomas**
Saturday 14th December - 3:30pm - 5:30pm

Spend time away from the hustle and bustle of Christmas and indulge in a scrumptious afternoon tea served with 175ml chilled glass Chat D'esclams Whispering Angel Rose.

SANDWICHES

Served on Farmhouse White & Wholemeal Bread

Roast Turkey, Cranberry & Chestnut Stuffing

Butchers Ham, Grain Mustard Mayonnaise

Smoked Salmon & Dill Cheese

Smoked Applewood Cheese, Apple, Date & Tamarind Chutney

SAVOURY BITES

Prawn Cocktail, Marie Rose

Pear & Camembert Savoury Tartlet

SCONES

Freshly Baked Plain and Fruit Scones

Served with Lemon Curd, Strawberry Jam & Clotted Cream

SWEET BITES

Mini Mince Pies

Passion Fruit Tart

Chocolate & Hazelnut Croustillant

TEA & COFFEE

Stewarts of Nottingham Filter Coffee

Selection of Teas;

Earl Grey

Peppermint

Jasmine Green

Red Berry & Flower



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Christmas

PARTY NIGHT

THURSDAY 19TH DECEMBER - FROM 8.00PM

**AN EVENING WITH
MARC BOLTON**

**AN EVENING OF CHEEK, CHARM AND
AWESOME VOCALS**

**ENJOY A SCRUMPTIOUS 3 COURSE MEAL &
LAUGH THE NIGHT AWAY**



TICKETS £45

THE FULL
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01636 830251

THEFULLMOONMORTON.CO.UK



CHRISTMAS EVE

Let the countdown begin

Santa Claus is on his way!

Make time to pop into your village local for a drink by the fire. **We will be serving our full a la carte menu from 12 noon – 6.00pm.**

Live music with acoustic set by Toby King @ 6.00pm,
Who will then lead our carol singalong at 7.30pm,
All welcome. Bar will be open – 12noon – 10.00pm.

CHRISTMAS DAY

We have made the decision not to offer Lunch this year.

However we will open for drinks only from 12noon – 2.30pm, for those of you who want to share a tipples with friend and family. **Merry Christmas Everyone!**

BOXING & NEW YEARS DAY

Menu

2 Courses £35 or 3 Courses £40

Thursday 26th December - 12 noon - 5:00pm

STARTERS

Roasted Red Pepper, Sweet Potato and Smoked Paprika Soup, Artisan Bread and Smoked Butter
Duck Rillettes, Plum and Apple Chutney, Toasted Sourdough

Peppered Smoked Mackerel and Cream Cheese Parfait, Pickled Fennel, Dressed Leaves, Crouton

Atlantic Prawn and Crayfish Cocktail, Baby Gem, Bloody Mary Sauce, Charred Lemon

Colston Basset Stilton and Peppercorn Mushrooms on a Toasted Ciabatta

Whipped Goats Cheese, Heritage Beetroot, Honey, Candied Hazelnuts, Croutons

ROASTS

Roast Sirloin of Beef, Yorkshire Pudding

Roast Leg of Lamb, Yorkshire Pudding

Crispy Slow Cooked Belly Pork, Yorkshire Pudding, Bramley Apple Sauce

Sweet Potato and Caramelised Red Onion Chutney, Seeded Tart

All roasts served with **Crispy Roast Potatoes and Seasonal Vegetables**

MAINS

Crispy Breast of Chicken, Dauphinoise Potatoes, Medley Green Vegetables, Diane Sauce

Pan-fried Fillet of Salmon, Tarragon Hollandaise. Dauphinoise Potatoes, Medley Green Vegetables

Large Beer Battered Haddock, Twice Cooked Chunky Chips, Mushy Peas, Tartare Sauce

Moon Burger, Hand-made Burger Topped with Stilton and Crispy Bacon, Garlic Mayo, French Fries

Moving Mountains Burger, Plant-based Burger, Vegan Cheese, Smoked Chilli Jam in Brioche Bun & French Fries

TO END

Sticky Toffee Pudding

Butterscotch Sauce, Clotted Cream Ice-Cream

Warm Bakewell Tart

Black Cherry Compote, Cherry Swirl Ice-Cream

Belgium Chocolate Brownie

Crushed Honey Combe, Salted Caramel Ice-Cream

Apple Tart

With Rum and Raisin Ice-Cream, Crème Anglaise

Selection of English Cheeses

Celery, Grapes, Chutney, Fudge Biscuits

THE ALTERNATIVE NEW YEARS EVE Party

LIVE MUSIC BY BEATLES TRIBUTE BAND

THE FAB 4

Save on expensive taxi fares and baby sitters
Same party – *different night!*

2 Courses £30

3 Courses £35

Friday 27th December - Table reservations 7pm or 7.30pm



NEW YEARS EVE Menu

5 Course Black Tie Dinner Served at 8pm

**£75 Per Person - Includes Glass of
Bubbles at Midnight**

Live Music from The Pesky Alligators



STARTERS

French Onion Soup with Rarebit Dipper

Crispy Chilli Garlic Tempura King Prawns with Peppers, Onions & Coriander

Twice Baked Vintage Cheddar Soufflé, Arnold Bennett

Caramelised Shallot & Goats Cheese Tarte Tatin with Pear and Beetroot Salad, Balsamic Glaze

MAINS

28 Day Aged 8oz Fillet Steak with Potato and Thyme Terrine, Garlic Green Beans, Heritage Carrots Served with Diane Sauce

Pistachio Crusted Lamb Rump with Dauphinoise Potatoes, Fricassee Peas & Leeks, Heritage Carrots, Served with Mint and Redcurrant Jus

Monkfish & King Prawn Red Thai Curry with Steamed Jasmine Rice, Green Beans & Coconut King Prawn Tails

Roasted Beetroot, Butternut Squash, Sweet Potato & Cranberry Wellington with Dauphinoise Potato, Medley Green Vegetables Served with Red Wine Jus

TRIO OF CHOCOLATE

Chocolate Orange Brownie, Chocolate Croustillant, Orange Sorbet, Hazelnut Brittle

TO END

Cheeseboard for the table

DRINKS

Filter Coffee with Chocolate Truffles

Limited tables your table will be allocated to you and your guests all evening till 12.30am
£30 per person deposit required. Pre-order and balance required by Friday 23rd December