



Christmas Festivities

2025



Festive Dine For Less

2 Courses £30 || 3 Courses £35

Starters

Spiced Celeriac Soup, hazelnut pesto, warm baguette
Atlantic Prawn & Crayfish, gem lettuce, cucumber ribbons, Bloody Mary cocktail sauce
Chicken Liver & Brandy Parfait, pistachio crumb, quince, pear puree, brioche toast
Grilled Goats Cheese, chicory, apple, honey, pecan nuts, cranberry dressing

Mains

Traditional Roast Crown of Norfolk Turkey, Sage & onion seasoning, pigs in blanket, thyme roasted potatoes, maple glazed carrots & parsnips
Crispy Slow Cooked Belly Pork, Colcannon mash, maple glazed carrots & parsnips, apple & cider jus
Herb Crusted Salmon Fillet, Dauphinoise potatoes, mange tout, lemon hollandaise cream
Wild Mushroom Bourguignon, Blue cheese dumpling, colcannon mash, mange tout
All served with bowls of braised red cabbage & Brussel sprouts with chestnut crumb

Desserts

Steamed Christmas Pudding, Brandy sauce, redcurrants
Warm Chocolate Brownie, honeycomb ice-cream & crumb
Baileys Crème Brûlée, mulled wine compote, butter shortbread finger
Toffee Pecan Roulade, salted caramel ice-cream, fudge pieces

Available from Monday 1st December

Lunch: Monday-Saturday 12noon-2.30pm || Dinner: Monday-Thursday 5.00pm-6.30pm

It's Ladies Night! *Live Music*

Celebrate Christmas with your girlfriends and enjoy!



Heather Flint

Wednesday 3rd December

2 Course Festive Menu

Glass of Prosecco

only **£30** each



Jono & Fran

Wednesday 17th December

Half price prosecco all evening
Selected cocktails 2 for £15



NOTTINGHAMSHIRE YOUNG FARMERS CLUB

SANTA'S TRACTOR RUN

Saturday 6th December



Live Music
from Heather Flint

A fun night for all the family.

Reserve a table for dinner and see the tractors again on their return

Departs from Morton passing The Full Moon at 5pm



Whispering Angel Afternoon Tea

£40 per person

includes Soulful tunes from Rebecca Lomas

Saturday 13th December - 3.30pm - 5.30pm

Spend time away from the hustle and bustle of Christmas and indulge in a scrumptious afternoon tea served with a 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 & Fruit

Served with Lemon Curd, Strawberry Jam & Clotted Cream

Sweet Bites

Mini Mince Pies

Passion Fruit Tart

Chocolate Eclairs

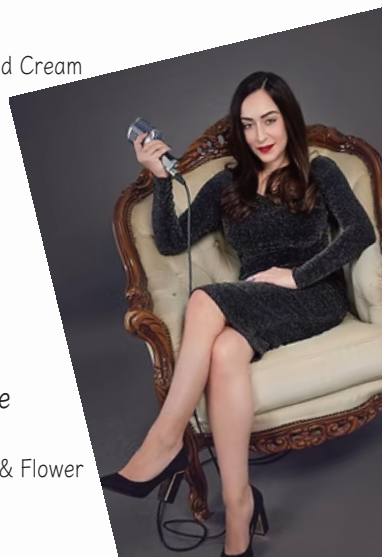
Macaroons

Tea & Coffee

Stewarts of Nottingham Filter Coffee

Selection of Teas;

Earl Grey, Peppermint, Jasmine Green, Red Berry & Flower



Bring your party to our and celebrate in style

Christmas Party Nights

3 Course Dinner including Entertainment
only £49.95 per person



Thursday 18th December

An evening with Marc Bolton

An evening of cheek,
charm and awesome vocals.



Friday 19th December

The Pesky Alligators

Get your dancing shoes on!!!



Festive Evening Menu

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

Starters

French Onion Soup, Welsh rarebit crouton

Beetroot Cured Smoked Salmon, horseradish clotted cream, pickles

Scallop & King Prawn Gratin, white wine & dill cream, panko crumb

Duck Liver Parfait, pistachio crumb, tamarind chutney, toasted brioche

Mediterranean Platter, beetroot falafel, olives, whipped feta, tomato tapenade, flat bread

Baked Camembert, sticky fig relish, orange, rosemary, artisan bread & cheese straws

To Follow

Traditional Roast Crown of Norfolk Turkey, sage & onion seasoning, pigs in blanket, roasties,
honey & thyme roasted parsnips & carrots, braised red cabbage, Brussel sprouts with chestnut crumb

Herb Crusted Lamb Rump, Dauphinoise potato, leek & pea fricassee, heritage carrots, mint & redcurrant jus

Daube of Beef, slow cooked beef, dauphinoise potato, roasted shallot, carrot puree, parsnips, rich red wine jus

Venison & Red Wine Pie, shortcrust pasty top & bottom pie, creamed mash, honey roasted parsnip, red cabbage

Korean Salmon Fillet, Gochujang marinated salmon, jasmine rice, pak choi, spring onion & sesame seeds

Thai Vegetable Curry, roasted butternut squash, sweet potatoes, courgettes, aubergine, peppers,

Red Thai curry sauce, jasmine rice, garlic & coriander naan

Desserts

Traditional Christmas Pudding, brandy sauce, vanilla ice-cream

Warm Belgium Chocolate Brownie, Baileys whipped cream, salted caramel sauce

Lemon Meringue Tart, raspberry coulis, raspberry sorbet

Baked Amaretto & Sultana Cheesecake, rum & raisin ice-cream, Amaretto crumb

Selection of British Cheeses, Fudges cheese biscuits, grapes, celery, apple, ale & chilli chutney

2 Courses £35 || 3 Courses £43



CHRISTMAS EVE

Let the countdown begin
Santa Claus is on his way!

Lunch will be served from
12noon – 2.30pm



WHY NOT JOIN US FOR A *Candlelit Supper*

Acoustic set by Becky Syson

Followed by Christmas Carols @ 7.45pm

2 Courses £40 3 Courses £45

Served at 6pm



Boxing Day & New Years Day

2 courses £40 || 3 courses - £45

Children under 12 years: 2 courses £18 || 3 courses - £23

TO START

Roasted Red Pepper, Sweet Potato & Smoked Paprika Soup, artisan bread & smoked butter

Smoked Duck Breast, Thai salad, peanuts, hoisin sauce

Peppered Smoked Mackerel & Cream Cheese Parfait, pickled fennel, dressed leaves, crouton

Atlantic Prawn & Crayfish Cocktail, baby gem, Bloody Mary sauce, charred lemon

Colston Basset Stilton & Peppercorn Mushrooms on a toasted ciabatta

Grilled Goats Cheese, chicory, apple, honey, pecan nuts, cranberry dressing

TO FOLLOW

Roast Sirloin of Beef, Yorkshire pudding

Roast Leg of Lamb, Yorkshire pudding

Roast Breast of Chicken, sage & onion seasoning, Yorkshire pudding

Crispy Slow Cooked Belly Pork, Yorkshire pudding, Bramley apple sauce

Sweet Potato & Caramelised Red Onion Chutney, Seeded Tart

All roasts served with crispy roast potatoes and seasonal vegetables

Large Beer Battered Haddock, twice cooked chunky chips, mushy peas, tartare sauce

Moon Burger, hand-made burger topped with stilton & crispy bacon, garlic mayo, French Fries

Moving Mountains Burger, Plant based burger, vegan cheese, smoked chilli jam, in brioche bun, French Fries

TO END

Apple & Mincemeat Crumble, with rum and raisin ice-cream, crème anglaise

Sticky Toffee Pudding, butterscotch sauce, clotted cream ice-cream

Belgium Chocolate Brownie, crushed honeycomb, salted caramel ice-cream

Warm Bakewell Tart, black cherry compote, cherry swirl ice-cream

Selection of English Cheeses, celery, grapes, chutney, Fudge biscuits



The Alternative New Year's 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 £35 **3 courses £40**

Saturday 27th December - Table reservations – 7pm or 7.30pm





STARTERS

Roasted Red Pepper, Sweet Potato & Smoked Paprika Soup
artisan bread

Peppered Smoked Mackerel & Cream Cheese Parfait
pickled fennel, dressed leaves, toasted crouton

Scallop & King Prawn Gratin
in a white wine & dill cream, panko crumb

Mediterranean Platter –(VE)
Moroccan falafel, olives, smoked harissa humous, tomato tapenade, flatbread

FROM THE SEA

Fish & Chips
large beer battered fresh haddock, chips, mushy peas, home-made tartare sauce

Monkfish & King Prawn Thai Red Curry
steamed jasmine rice, sauté green beans

Seared Lemon Sole
parsley mash, medley green vegetables, mussels & clams, white wine cream

FROM THE LAND

Chicken Diane
crispy breast of chicken, dauphinoise potatoes, creamed leeks, baby vegetables, Diane Sauce

Daube of Beef
slow cooked beef, dauphinoise potatoes, roasted shallot, baby carrots, wrapped green beans, red wine jus

Fillet Steak Rossini - £10 supplement
60z fillet steak, chicken liver parfait, beef dripping crouton, fondant potato, garlic green beans

Sweet Potato & Spinach Tart (VE)
topped with red onion marmalade, sunflower & pumpkin seeds, fondant potato, baby vegetables & red wine jus

DESSERTS

Toffee Pecan Roulade, salted caramel ice-cream, fudge pieces, caramel sauce

Bakewell Tart, warm cherry compote, cherry swirl ice-cream

Belgium Chocolate Brownie, honeycomb ice-cream with warm chocolate sauce

British Cheese Plate, selection of cheese, grapes, chutney, crackers



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