

THE FULL MOON INN • MORTON

Festive Party Night

FRIDAY 18TH DECEMBER

Bring your party to ours and celebrate the most magical time of the year

Enjoy a delicious
3 course Christmas feast

Then dance the night away to

THE PESKY ALLIGATORS

£49 per person



Dinner 7.00pm • Music from 9.00pm

STARTERS

Spiced butternut squash, sweet potato and smoked paprika soup, mini onion loaf (GFO)

Atlantic prawn and crayfish, gem lettuce, cucumber ribbons, Bloody Mary cocktail sauce (GFO)

Baked Camembert, fig relish, orange, rosemary, artisan bread & cheese straws (GFO)

Crispy duck, watermelon, cashew nuts, hoisin sauce

Smoked mackerel and lime pate, pickled fennel salad, sourdough toast (GFO)

DESSERTS

Steamed Christmas pudding, brandy sauce, redcurrants (GFO)

Peanut stack, chocolate oil, salted Caramel ice-cream

Vanilla crème brûlée, fruits of the forest compote, butter shortbread finger (GFO)

Gingerbread cheesecake, spiced biscuit base, stem ginger, honeycomb ice-cream

Chef's cheeseboard, Stilton, black bomber, smoked applewood, crackers, chutney, grapes

MAINS

Traditional roast crown of Norfolk Turkey (GFO)

Sage and onion seasoning, pigs in blanket, thyme roasted potatoes, honey glazed carrot and parsnip, Brussels sprouts, braised red cabbage

Daube of Beef (GFO)

Slow cooked beef, horseradish mash, roasted shallot, carrot puree, honey parsnips rich red wine jus

Herb crusted lamb rump (GFO)

Dauphinoise, leek and pea fricassee, baby carrots, green beans, mint and redcurrant jus

Korean Salmon

Gochujang marinated salmon fillet, jasmine rice, pak choi, spring onion and sesame seeds

Wild mushroom bourguignon (GFO)

Coarse grain mustard mash, blue cheese dumpling, honey glazed carrot, fine green beans

Please speak to a member of the team if you have any questions about the menu, allergies, or dietary requirements.

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