THE FULL MOON INN • MORTON

Festive Party Menu

AVAILABLE FROM WEDNESDAY 2ND DECEMBER

2 courses £35 | 3 courses £43

Includes festive crackers

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)

Brie and cranberry tartlet topped with maple roasted parsnips, rocket and walnut salad

Chicken liver and brandy parfait, pistachio crumb, quince, pear puree, brioche toast (GFO)

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

MAINS

Traditional roast crown of Norfolk Turkey (GFO)
Sage and onion seasoning, pigs in blanket, thyme roasted potatoes, honey glazed carrot and parsnip

Crispy crackling belly pork (GFO)
Coarse grain mustard mash, honey glazed carrot, green beans, cider cream sauce, crispy sage leaves

Herb crusted salmon fillet (GFO)
Dauphinoise potatoes, mange tout and samphire, lemon hollandaise cream

Wild mushroom bourguignon (GFO)
Coarse grain mustard mash, blue cheese dumpling, honey glazed carrot, fine green beans

All served with bowls of braised red cabbage and Brussels sprouts with chestnut crumb

Fish and chips
Large beer battered haddock, chunky chips, mushy peas, home-made tartare sauce

DESSERTS

Steamed Christmas pudding, brandy sauce, redcurrants (GFO)

Warm chocolate brownie, fudge pieces, Baileys salted caramel sauce, 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

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

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