



FACEBOOK, TWITTER & INSTAGRAM [TheHalfMoonPub](#)

New Year's Eve Menu

STARTERS

- (v) **French Onion Soup**, HSB Gouda, croutons
- London Porter Smoked Salmon**, Bramley apple & celeriac remoulade, toast
- Smoked Duck Breast**, poached pear salad
- (v) **Caramelised Shallot & Thyme Tart**, goat's cheese, red pepper dressing

MAINS

- Herb Crusted Cod Fillet**, parsnip puree, wilted spinach, white wine sauce
- Fillet au Poivre**, chips, watercress & peppercorn sauce
- Corn Fed Chicken Breast**, wild mushrooms, gnocchi & spinach
- (v) **Thyme Roasted Celeriac**, Parmesan polenta, sauce vierge

PUDDINGS

- Dark Chocolate Fondant**, Fuller's salted caramel ice cream
- Pear Tarte Tatin**, Fuller's vanilla ice cream
- Vanilla Panna Cotta**, Fuller's plum compote, shortbread
- Selection of British Cheeses**, fruit chutney, crackers

Mike Blizzard, Head Chef



@FULLERSKITCHEN **WE TAKE TASTE PERSONALLY**

If you require information regarding the presence in any of our food or drink, please ask your server who will be happy to provide this information. Whilst a dish may not contain a specific allergen, due to the wide range of ingredients used in our kitchen foods may be at risk of cross contamination by other ingredients.