

SET MENU
at
THE FULL MOON
HAWRIDGE COMMON

Starters

Roasted red pepper and tomato soup with a crusty roll and butter

Pan seared scallops on creamed potato with crispy Parma ham and a white wine and chive sauce

Traditional prawn cocktail with brown bread and butter

Warm sliced black pudding and bacon tossed in a mixed salad and topped with a poached egg

Breaded brie served with a mixed leaf salad with a balsamic and cranberry sauce

Main courses

Five spiced duck leg served with pancetta and garlic mash served with vegetables and five spice jus

Pesto crusted cod fillet on a bed of pea puree with a smoked bacon and shallot cream sauce
and sautéed potatoes

Steak and kidney suet pudding with new potatoes, fresh vegetables and gravy

Szechuan marinated sirloin strips, stir fried with spring onions, mangetout and noodles

Fresh pasta in a garlic and cream sauce with button mushrooms and parmesan
served with a mixed salad and garlic bread

Desserts

Warm chocolate brownie with vanilla ice cream

Treacle sponge and custard

Lemon and lime tart with vanilla ice cream

Trio of ice cream

Selection of cheese with biscuits, chutney and grapes

Coffee and mints

£19-95 per person – pre-order required

Please notify us about any food allergies Please note our fish may contain bones
Staff gratuity not included

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