

THE HALF MOON

RESTAURANT | PUB | EVENTS | ROOMS

Christmas 2026



Festive Menu

How to Book

1. Contact us via phone to ascertain the availability of your desired date.
2. Secure your reservation - a non-refundable deposit of £10 per person is required. (£30 for Christmas Day)
3. Finalise your arrangements by submitting full payment and confirming the number of attendees together with your chosen menu selections no later than 2 weeks ahead of your scheduled event. Please use the booking form provided
4. Payment can be made using either cash or card

Due to the high demand during the festive season, we regret that we cannot hold a reservation without a deposit. We appreciate your understanding and cooperation.

Pricing

All pre-booked tables include festive table decorations, coffee & mince pie

Mon. - Thurs.

Including Friday & Saturday Lunch sessions

3 Course £37 per person

Main & Dessert £32 per person

Shared Parties

3 Course £42 per person

Join us for the merry season! Our dining space will be adorned with festive charm from December 1st. Our venue can comfortably accommodate groups of up to 120 guests.

Shared Parties

Our shared festive nights will include entertainment from our resident DJ until late into the evening

Includes:

- Three course Christmas dinner
- Coffee & mince pies
- Festive table decorations
- DJ until midnight

Available Dates

- Friday 4th December
- Saturday 5th December
- Friday 11th December
- Saturday 12th December
- Friday 18th December
- Saturday 19th December

Timings

7pm	Guests arrive
7:30pm	Sit for dinner
9pm	Entertainment begins
Midnight	Event concludes

STARTERS

^(ve) French Onion Soup, cheesy crouton

Smoked Salmon, pickled cucumber, lemon crème fraiche and brown bread

Wild Boar Pâté, plums, red onion marmalade, toasted sourdough and dressed leaves

^(v) Crispy Halloumi Bites, lime mint yogurt, hot honey, pomegranates

Starters available GF with bread change

MAIN COURSES

Traditional Roast Turkey, bacon stuffing, chipolata sausage, gravy

^(gf) Slow Braised Lamb, redcurrant & rosemary jus

^(gf) Poached Trout, Prosecco Dill hollandaise

^(ve) Butternut Squash & Lentil Wellington, vegetable jus

All served with honey roast parsnips, festive vegetables & roast potatoes

DESSERTS

Individual Christmas Pudding, brandy sauce

Ginger & Winter Berry Meringue Nest, ginger nut crumb, berry coulis

Trio of Cheese & Biscuits, celery & pickle

^(gf) ^(ve) Chocolate Brownie Truffle Torte, raspberry coulis & cream

Other dishes, in addition to those already marked can be made gluten free by special request

If you or any member of your party are affected by a food allergen or intolerance, please ask a member of the team. We cannot guarantee that any items are completely free of allergens due to them being produced in a kitchen that handles ingredients with allergens.

Christmas Day

One sitting only. One unhurried celebration.

A generously paced Christmas dining experience, served with the warm, personal hospitality of an independent Free House.

11:30 Mulled wine and canapés
12:15 Christmas Lunch Served

ON ARRIVAL

Mulled Wine and Christmas Canapés

STARTERS

^(v) Wild Mushroom & Truffle Velouté, Wild mushrooms, truffle mascarpone, roasted chestnuts and toasted sourdough

Lobster & North Atlantic Prawn Cocktail, butterhead lettuce, Marie Rose dressing, avocado, cucumber ribbons, lemon and brown bread

Mackerel and Watercress Pâté, poached egg, capers, toasted Sourdough

^(gf) Chorizo, Walnut and Cheese stuffed Date skewer, watercress and hot honey

Top 3 starters available as GF with bread change

CHEF'S FESTIVE INTERLUDE

Charred Halloumi & Melon, Cranberry gel, lime and mint

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MAIN COURSES

Traditional Christmas Day Dinner, featuring carved roast turkey and gammon ham, served with pigs in blankets, chestnut stuffing, and gravy

Beef Wellington, beef wrapped in prosciutto ham and chestnut mushroom duxelles, served with port wine gravy

^(v) ^(gf) Festive Butternut Squash Roast, filled with nutty cranberry lentils & goat's cheese. Available as Vegan without cheese

Herb Crusted Halibut, champagne beurre blanc

All mains are accompanied by roasted potatoes, honey-roasted parsnips, and a selection of festive vegetables.

INTERMEZZO

Homemade Limoncello with Almond biscotti

DESSERTS

Traditional Christmas Pudding, brandy sauce and clotted cream

Apple Crumble Meringue, blackberry coulis, vanilla ice cream

Banoffee Pie, caramel sauce, toasted banana crisp, honeycomb

Baked New York Cheesecake, kirsch-soaked berry compote, chantilly cream

Please ask about our vegan, Christmas Day Desserts

TO FINISH

Selection of British Cheeses, biscuits, grapes, celery and chutney

Tea or Coffee & Chocolates



Private Events

Reasons to Celebrate

Christmas is only one reason to gather. From milestone birthdays and anniversaries to weddings, celebrations of life and private dinners, The Half Moon offers flexible spaces, generous food and warm, personal hospitality from an independent Free House.

- Up to 120 guests seated
- Licensed for civil ceremonies
- Private bar and garden
- Traditional buffets, gala buffets and seated dining

Tell us what you're planning.

01730 263859 | www.halfmoonsheet.co.uk/privatehire



ENTERTAINMENT
EVENTS

THE HALF
MOON

BURNS CELEBRATION

FRIDAY 22 JANUARY 2027 | 7:30PM
SATURDAY 23 JANUARY 2027 | 12:30PM & 7:30PM

HOSTED AT THE HALF MOON, SHEET

PIPER
OPTIONAL CELLOH
DANCING

£32

2 COURSE BURNS SUPPER
TRADITIONAL HAGGIS ADDRESS
ADVANCE BOOKING ONLY
£7 DEPOSIT SECURES BOOKING

BOOK ONLINE: ENTERTAINMENT-EVENTS.CO.UK

Christmas Day Booking Form

Please complete this form and return to us with the final payment 2 weeks before the party date.

Contact Details

Name:

Address:

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Tel. Number:

Email:

Party Details

Date of Party: 25th December

Name of Party:

No. in Party:

Arrival At: 12:00

Extras

Glass of Port

No. Required

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Starters

Number Req

^(v) Wild Mushroom Velouté

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Lobster & Prawn Cocktail,

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Mackerel and Watercress Pâté

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Chorizo, Walnut Date Skewer

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Mains

Traditional Christmas Dinner

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Beef Wellington

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^(v) ^(gf) Butternut Squash Roast

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Herb Crusted Halibut

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Desserts

Christmas Pudding

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Apple Crumble Meringue

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Banoffee Pie

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Baked New York Cheesecake

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Christmas Party Booking Form

Please complete this form and return to us with the final payment 2 weeks before the party date.

Contact Details

Name:

Address:

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Tel. Number:

Email:

Party Details

Date of Party:

Party Name:

No. in Party:

Preferred Time:(Lunch Only)

Starters

Number Req

^(ve) French Onion Soup

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Smoked Salmon

.....

Wild Boar Pâté

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^(v) Crispy Halloumi Bites

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Mains

Traditional Roast Turkey

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^(gf) Slow Braised Lamb

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^(gf) Poached Trout

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^(ve) Squash & Lentil Wellington

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Desserts

Christmas Pudding

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Ginger & Berry Meringue Nest

.....

Cheese & Biscuits

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^(gf) ^(ve) Chocolate Brownie Torte

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