

*Relax at Moons  
this Christmas*

*CHRISTMAS 2016*



During the festive season we will be open  
as usual for lunch and dinner.

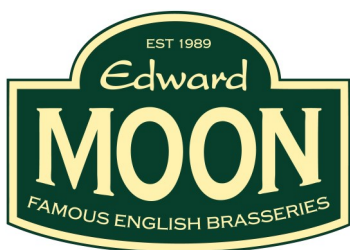
If you are looking for the office party,  
company dinner or just having an evening out  
with friends...we are all at your service to give  
you a great time!

- Taking bookings now!
- We will also do 'post' Christmas parties should anyone require it.
- Christmas Day we'll be resting!
- To continue offering the very best in food and service we ask that all parties pre-order their meals at **least seven days in advance.**
- Your booking will only be confirmed on receipt of a **non-refundable deposit of £10 per person** on a first come first served basis.
- A discretionary 10% service charge will be added to all large parties which, should you feel the quality of service justifies, will go straight to your server.
- Please give us a call on 01789 267069 for more information or to book what will be a 'Wonderful Christmas Time'!
- **Food allergies & intolerances—Before ordering please speak to our staff about your requirements.**



*CHRISTMAS  
2016*

9 Chapel Street, Stratford-upon-Avon,  
Warwickshire CV37 6EP 01789 267069  
[www.moonsrestaurants.com](http://www.moonsrestaurants.com)



## LUNCH & DINNER

2 Courses £18.95

3 Courses £24.95

As a gesture of Christmas goodwill and to say a big thank you to all our regular Christmas parties returning to us this year, the 3 course price will be reduced to **£22.95** if you reserve your table and pay your deposit no later than **31st October 2016**. (This price is reduced to **£20.95** if you book your party on a Monday in December and pay your deposit before **31st October 2016**).



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## Christmas at Moons 2016

Moon's famous house paté  
with toast & a zesty red onion marmalade

Oak smoked salmon, prawn & dill cream  
cheese parcel with a lemon dressing

Crispy duck spring roll finished with crispy  
Savoy cabbage 'seaweed' and  
hoi sin plum sauce

Winter warming broccoli & Cropwell Bishop  
stilton soup with herb croutons

Lightly breaded creamy French brie with a  
cranberry & orange compote

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Traditional roast turkey with a sage & onion  
stuffing, a Merlot & cranberry pan gravy, roast  
potatoes & buttered vegetables

Slowcooked belly of pork served with creamy  
mashed potato, crispy crackling & an apple &  
calvados sauce

Slowroasted shank of tender lamb with mashed  
potato, a minted redcurrant gravy  
& market vegetables

A steamed fillet of whitefish filled with a  
prawn, crab & dill mousse with a delicious  
chive & lemon cream sauce, new potatoes &  
seasonal vegetables

A light shortcrust pastry cauliflower cheese  
tart oven baked to perfection served with a  
crisp dressed salad & minted new potatoes

\* \* \*

Festive Christmas pudding with brandy custard

Caramelised lemon tart with a raspberry coulis  
& vanilla ice cream

Winter berry crème brulee

Dark chocolate brownie with rich chocolate  
sauce & vanilla ice cream

Locally sourced English cheese & biscuits  
with chutney