

# New Years Eve Dinner

£46.00

Saturday 31<sup>st</sup> December 2011

## On Arrival

Newmoon canapés served with a glass of Cava

## Beginning

Pan fried king scallops with black pudding,  
cauliflower puree and rocket

Seared pigeon breast with chick pea and smoked bacon  
salad and Cumberland sauce

Wild forest and button mushrooms in brandy and smoked  
paprika cream on herb bruschetta

White crab and avocado tian with herb hollandaise

## Interval

Champagne sorbet

## Middle

Sea bass with wild mushroom and leek fricassée  
and roasted new potatoes

Pan fried duck breast, served pink, with a leek and potato  
rosti and cherry sauce

Baked aubergine filled with casserole of tomatoes, onions  
and peppers with cinnamon, garlic and herbs, topped  
with mozzarella, served with roasted new potatoes

8oz grilled rib eye steak with dauphinoise potatoes,  
roasted cherry tomatoes, field mushroom  
and green peppercorn sauce

**All served with fresh vegetables**

## End

Dark chocolate and Baileys panna cotta with vanilla cream

Lemon citrus tart with orange sorbet and raspberry sauce

Sticky toffee pudding with toffee sauce  
and vanilla ice cream

Selection of cheeses with biscuits, grapes and celery

### Please book in advance

The New Years Eve menu is subject to a deposit of £20 per person at time of booking. (Non refundable deposit if cancelled). We are happy to cater for any dietary requirements you may have, please phone to discuss. We reserve the right to alter individual dishes if necessary due to market availability. Prices include VAT at the current rate

join in  
the fun...

### For reservations

Please phone 01539 729254

fax 01539 736788

email [info@newmoonrestaurant.co.uk](mailto:info@newmoonrestaurant.co.uk)

There is also a pre-ordering facility  
on our website

[www.newmoonrestaurant.co.uk](http://www.newmoonrestaurant.co.uk)

### Gift Vouchers

a lovely present for someone

Gift Vouchers available from £5 to £500!  
Ideal for spending in the restaurant on any of our  
excellent menus.

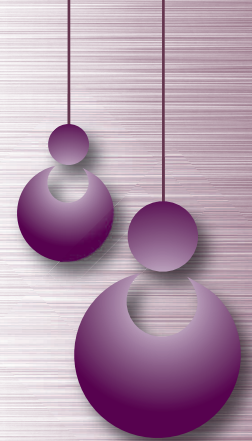
Or pick a bottle of wine or even champagne from  
our great selection as a gift on arrival to  
accompany a delicious meal at the New Moon.

the  
**newmoon**  
restaurant

129 Highgate  
Kendal LA9 4EN

[www.newmoonrestaurant.co.uk](http://www.newmoonrestaurant.co.uk)

the  
**newmoon**  
restaurant



# Christmas Menu

2011

## Lunchtime Party Menu

£17.50

From Thursday 1st December to Sat 24th December 2011

### Beginning

Soup of the day with home made bread

Prawn, apple and grape salad with marie rose sauce

Chef's smooth chicken liver pate, apricot and cinnamon chutney served with toast

Warm brie and pear bruschetta with toasted walnuts, honey and mustard dressing

### Middle

Traditional Cumbrian roast turkey with apricot and chestnut stuffing, roast potatoes, pigs in blankets and roast gravy

Grilled sea bream fillet on spinach, crushed new potatoes with tomato salsa

Slow braised beef and mushroom casserole topped with creamy mash potato

Leek and potato rosti, topped with goats cheese and seasonal greens on a tomato coulis

**All served with fresh vegetables**

### End

Christmas pudding with brandy sauce

Lemon citrus tart with orange sorbet and raspberry sauce

Dark chocolate and Baileys panna cotta with vanilla cream

Selection of ice cream  
(chocolate, strawberry, vanilla)

**Two course option available on request at £15.50**  
please separate 2 and 3 course pre – orders

### Please book in advance.

All Christmas menus are subject to a deposit of £10 per person for a party of 4 or over and must be paid within 14 days of the making the initial booking. (Non refundable deposit if cancelled). Pre orders for parties over 4 will be required one week prior to the booking. We are happy to cater for any dietary requirements you may have, please phone to discuss . We reserve the right to alter individual dishes if necessary due to market availability. Prices include VAT at the current rate.

## Evening Party Menu

£27.50

Thursday 1st December - Friday 23rd December 2011

### Beginning

Soup of the day with homemade bread

Chef's smooth chicken liver pate with apricot and cinnamon chutney served with toast

Smoked salmon with a warm herb pancake, beetroot salad and horseradish crème fraiche

Wild forest and button mushrooms in brandy and smoked paprika cream on a herb bruschetta

Poached pear, warm goat's cheese and walnut salad with apple vinaigrette

**All served with homemade bread and butter**

### Middle

Traditional Cumbrian roast turkey with apricot and chestnut stuffing, roast potatoes, pigs in blankets and roast gravy

Grilled sea bass fillet, parmentier potatoes with a white wine leek and mussel cream sauce

Slow braised lamb shank with creamy mash, honey roast parsnips and roast jus

Baked aubergine filled with casserole of tomatoes, onions and peppers with cinnamon, garlic and herbs topped with mozzarella, served with roasted new potatoes

Pork loin stuffed with prunes, served on apple, bacon and savoy cabbage, roasted new potatoes and cider jus

**All served with fresh vegetables**

### End

Christmas pudding with brandy sauce

Dark chocolate and Baileys panna cotta with vanilla cream

Plum frangipane with rum and raisin ice cream

Lemon citrus tart with orange sorbet and raspberry sauce

Selection of cheeses with biscuits, grapes and celery

*The Evening Party Menu is also available at lunchtime when booked in advance and choices pre-ordered.*

## Christmas Eve Dinner

£27.50

Saturday 24th December

### Beginning

Soup of the day with homemade bread

Chef's smooth chicken liver pate with apricot and cinnamon chutney served with toast

Smoked salmon with a warm herb pancake, beetroot salad and horseradish crème fraiche

Wild forest and button mushrooms in brandy and smoked paprika cream on a herb bruschetta

Poached pear, warm goat's cheese and walnut salad with apple vinaigrette

**All served with homemade bread and butter**

### Middle

Traditional Cumbrian roast turkey with apricot and chestnut stuffing, roast potatoes, pigs in blankets and roast gravy

Grilled sea bass fillet, parmentier potatoes with a white wine leek and mussel cream sauce

Slow braised lamb shank with creamy mash, honey roast parsnips and roast jus

Baked aubergine filled with casserole of tomatoes, onions and peppers with cinnamon, garlic and herbs topped with mozzarella, served with roasted new potatoes

Pork loin stuffed with prunes, served on apple, bacon and savoy cabbage, roasted new potatoes and cider jus

**All served with fresh vegetables**

### End

Christmas pudding with brandy sauce

Dark chocolate and Baileys panna cotta with vanilla cream

Plum frangipane with rum and raisin ice cream

Lemon citrus tart with orange sorbet and raspberry sauce

Selection of cheeses with biscuits, grapes and celery