

Celebrate new year with us.....

FANCY DRESS

NEW YEAR PARTY!

31ST DECEMBER 2026 - 8 TIL LATE

How to book

Our festive menu is available from 24th November until 23rd December.
Once booked, we'll send the organiser a link to pre-order.

Pre-ordering can be completed online at any time or for the less
tech-savvy folks we also have a paper based booking form available.

Your pre-order is required 2 weeks before your booking. A £10 non-refundable
deposit of £10 per head is required for all festive bookings.

Allergies, dietary requirements or a special request?
Just let us know — we'll always do our best to help.

We can't wait to celebrate Christmas with you at The Half Moon! 🎄 🇬🇧



FROG LANE, CLYST ST MARY, EXETER, EX5 1BR
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let's celebrate



HALF MOON INN

CLYST ST MARY • EXETER

CHRISTMAS 2026

Half Moon Inn - Clyst St Mary
Christmas Menu 2026
2 courses £30 / 3 courses £35

Starters

Wild Mushroom and Tarragon Soup (V, VG, GA*)

Smooth and creamy soup, topped with seeds and a crunchy tempura mushroom.
Finished with a drizzle of truffle oil and fresh baguette.

Smoked Mackerel Cocktail (GA*)

Flaked smoked mackerel folded into a chive and horseradish creme fraiche.
Served on a bed of dressed mixed leaf with a side of crusty sourdough.

Courgette and Mint Falafels (V, VG*, GA)

Handmade falafels served with whipped feta dip, honey and chilli oil.

Anti-Pasti for One (GA)

Prosciutto, Salami and Spianta romana served with dressed leaves,
shaved butter, olive oil, sliced olives and cornichons - finished with melon.

Main Course

Slow Roasted Turkey Breast (GA*)

Served with roast potatoes, homemade yorkshire pudding, stuffing ball,
pig in blanket, roasted root vegetables and finished with rich turkey gravy.

Braised Shortrib of Beef (GA)

Slow cooked Shortrib of beef on a bed of creamy mash, with a rich red
wine and port gravy, roasted veg finished with a drizzle of chimichurri.

Homemade Fish Pie (GA)

Mixed fish, slow cooked and folded into a creamy dill and mustard veloute.
Topped with cheesy mash and served with a side of seasonal vegetables.

Gnocchi a la Vodka (V, VG*, GA*)

A slow cooked ragu of tomatoes, and a hit of vodka, folded into a
garlicky pan fried gnocchi with chunky sweet potato, broccoli and cauliflower.
Finished with a chilli and herb gremolata.

Beetroot Wellington (V, VG)

Braised beetroot, wrapped in pastry served with roast potatoes,
roasted root vegetables and a rich homemade red onion gravy.

Desserts

Belgian Chocolate Orange Mousse (V, GA)

Homemade rich chocolate orange mousse topped with
whipped cream, shaved chocolate and candied orange peel.

Christmas Pudding (V, VG*, GA)

A warm slice of christmas pudding served with our
homemade brandy and baileys infused double cream.

Boozy Christmas Sundae (V, VG*, GA*)

Two scoops of traditional rum and raisin ice cream, with our cranberry
xmas compote, boozy raisins, whipped cream and mini mince tart.

Vanilla Cheesecake (V, VG, GA)

A rich cheesecake served with our cranberry xmas compote,
vanilla and coconut ice cream, with coconut granola.

Westcountry Cheeseboard - £4 supplement (V, GA*)

Devon Cheddar, Cornish Yarg, Devon Blue, Somerset Brie –
served with red onion chutney, grapes, apple, crackers and butter.

After Dinner

Tea or Coffee included

served with a shortbread biscuit. Why not add a tot of brandy for just £3?

Pre-ordered drinks package
(Available with all Christmas events)

House Red and White Wine

Sol del Oro Sauvignon Blanc or Sol del Oro Merlot
Two bottles - £44 / Four bottles - £80

Prosecco and Champagne

2 bottles of Prosecco Spumante Vispo Allegro - £50
2 bottles of Champagne Charles Valendray Brut - £90

A suggested 10% service charge is added to your bill and goes directly to our fantastic team.
If we haven't got it quite right, please let us know – we'd really appreciate the chance to put it right.

VG – Vegan | V – Vegetarian | GA – Gluten Avoiding | GA – Gluten Avoiding with Modifications*

If you have an allergy or intolerance, please let us know when ordering – we're always happy to help.
Full allergen information is available from our team. As everything is freshly prepared in our busy
kitchen, we can't guarantee dishes are completely free from traces of allergens.