

£105 PER PERSON

CHRISTMAS DAY

THE MORTIMER ARMS, PUB & HOTEL
mortimerarms.co.uk

STARTERS

Foie Gras Terrine, port gel, Seared Pearl Onions, Torched Mandarin (NF)

Glazed Parsnip & Apple soup, Vegetable Crisps, focaccia croutons (VE)

Venison Carpaccio, Pickled Shallots, Black garlic Aioli, Aged parmesan & mizuna (GF) (NF)

To Share between 2

Rosemary & garlic studded camembert, served with salted focaccia & chutney. (NF) (GFA)

The Cleanse Punchy Lemon & lime sorbet & prosecco (shot) (GF) (NF) (DF) (VE)

MAINS

Monkfish & Parma ham Ballotine, Fondant potato, samphire, clam & orange sauce (GF)

48 day dry aged sirloin of Ashdale beef, served with goose fat roasted potatoes, roasted vegetables, pigs in blankets, cranberry stuffing, bone marrow jus (GFA)

Stuffed roasted turkey breast, served with goose fat roasted potatoes, roasted vegetables, pigs in blankets, cranberry stuffing, bone marrow jus
(GFA not stuffed)

Char grilled cauliflower, butterbean puree, chimichurri & sautéed baby carrots. (VE)

To Share between 2

4 bone Iberico pork served with goose fat Roast Potatoes & Roasted vegetables & bone marrow jus, pigs in blankets & Cranberry stuffing.

DESSERTS

Black Cherry & amaretto Christmas pudding served with a rich brandy sauce (GFA) (NF) (VEA)

Apple & cinnamon pie, hazelnut soil, apple compote. (Shell) (V)

Warm Banana & toasted walnut carrot loaf, served with banana crisps & vegan vanilla ice cream (VE)

Selection of British Cheeses, black bomber, Danish Blue & Double Gloucester served with, onion chutney, grapes & crackers