

THE MORTIMER ARMS CHRISTMAS DAY MENU 2017

Amuse Bouche, Curried Crab and Lobster Bisque with Coconut Crème Fraiche and a Lobster Bhaji

Breaded Smoked Chicken, Spring Onion and Chorizo wrapped in Parma Ham Press with an Apple and Chilli Chutney, Asparagus Puree and Micro Herb Salad

Pan Seared Grey Mullet with Wilted Red Chard and a Champagne and Chive Beurre Blanc

Mortimer's Hickory Smoked Lamb Rump Salad with Caramelised Apricots, Honey and Mint Dressing, Apricot Jelly and Coulis

Winter Vegetable Terrine wrapped in Spinach Leaves with a Rocket, Parmesan and Pine Nut Salad

Refreshing Sorbet with a Champagne Syrup

Roast Breast and Leg of Turkey, Toulouse Chipolatas wrapped in Smoked Streaky Bacon, Chestnut & Sage Stuffing, Fresh Buttered Vegetables, Maple Roasted Parsnips, Roast Potatoes, Sprouts with Bacon, Turkey Gravy and Parsnip Crisps

Duo of Duck: Pan Fried Duck Breast and Confit Duck Leg, Maple and Spring Onion Croquette with Buttered Spinach, Tender stem Broccoli and a Orange and Plum Jus

Roasted Loin of Pork with a Fondant Potato, Caramelised Apples and Pears, Thyme Roasted Root Vegetables, Crackling and a Cider and Mustard Cream Sauce

Oven Baked Brill with a Herb Crust, Sauté New Potatoes, Sea Vegetables and Clams and a White Wine Cream Sauce

Maple Glazed Parsnip, Chestnut and Feta Nut Loaf with Dauphinoise Potato, Roasted Root Vegetables and a Tomato and Basil Sauce

The Mortimer Arms Homemade Christmas Pudding with Brandy Sauce

Raspberry and Champagne Posset with a Lemon and Vanilla Shortbread

Dark Chocolate and Toffee Tart with Salted Caramel Chantilly Cream and a Honeycomb Crumb

Four Local Cheeses with Chutney, Quince Jelly, Grapes and Crackers

Coffee and Petit Fours

£74.99

www.mortimerarms.co.uk

02380 814379