

THE MORTIMER ARMS CHRISTMAS FAYRE MENU

1st - 23rd December 2017

WELCOMED WITH A GLASS OF BUCK'S FIZZ

Crab and Crayfish Cocktail with Brown Bread and Saffron Butter

Crispy Pig Cheek, Apple and Walnut Salad with a Rosemary Jus

Curried Parsnip Soup with Tarrogan Crème Fraiche and a Parsnip Bhaji

Caramelised Red Onion Jam, Goats Cheese and Sun Dried Tomato Tart with Rocket and Pesto

Pan Seared Scallop served in its shell topped with a Gruyere Cheese Sauce and Breadcrumbs

Roast Breast of Turkey with Roast Turkey Leg, Roasted Pigs –in-Blankets, Sage Stuffing, Brussel Sprouts, Roast Parsnips, Roast Potatoes, Seasonal Vegetables and Turkey Gravy

Salmon Pastry Parcel with Sauté New Potatoes, Carrots and Leeks, topped with Hollandaise Sauce

Slow Braised Treacle Cured Brisket of Beef with Sweet Potato Mash, Spinach, Roasted Root Vegetables and a Rich Beef Gravy

Watercress, Spring Onion and Artichoke Risotto with Smoked Applewood Cheddar and Crispy Kale

The Mortimer Arms Homemade Christmas Pudding with Brandy Sauce

Brioche, White Chocolate and Orange Pudding with a Cinnamon Custard

Lemon Tart with Clotted Cream and a Berry Compote

A Trio of Cheeses with Grapes, Chutney and Crackers

Mortimer's Petit Fours

£27.99