

New Year's Eve at The Mortimer Arms

Bucks Fizz and Canapes on Arrival

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Confit Duck Leg, Fig and Apple Terrine with a Plum and Ginger Chutney, Toasted Brioche and Micro Herb Salad

Smoked Peppered Mackerel with a Horseradish Crème Fraiche and a Basil and Rocket Oil

Pan Seared Scallops, King Prawns and Chorizo with a Curried Parsnip Puree, Saffron Jelly and Pea Shoots

Duo of Breaded Cheeses, Brie and Goats Cheese with a Chilli Jam

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A Refreshing Champagne Sorbet Topped with a Limoncello Syrup

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Hampshire Venison Fillet Wrapped in Parma Ham with Sauté Wild Mushrooms, Spinach and Pancetta, Dauphinoise Potato and a Juniper Berry Jus

Corn Fed Chicken Supreme stuffed with Sundried Tomato and Mozzarella, with Fondant Potato, Buttered Baby Vegetables and a Tarragon Cream Sauce

Maple Roasted Rump of Lamb with a Pea and Mint Puree, Celeriac and Apple Rosti and a Basil Jus

Whole Oven Baked Lemon Sole, on a Sundried Tomato, Samphire and Red Onion Warm Salad with a Mussel Butter Sauce

Twice Baked Smoked Cheese Soufflé with a Leek, Asparagus, Spring Onion and Gruyere Cheese Fondue with Parmentier Potatoes

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Maple, Toffee and Pecan Cheesecake with Toffee Crunch Ice Cream

Chocolate and Coffee Mousse with a Taste of Kahlua

Crème Patisserie Filled Profiteroles topped with a Warm Milk Chocolate & Baileys Sauce

Pear and Almond Frangipan Tart with a Berry Compote and Chantilly Cream

Trio of Cheese with Crackers, Grapes and Homemade Chutney

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A Glass of Bubbles at Midnight, Cheers!

£59.99