

The Mortimer Arms
Christmas Day Menu 2019

Amuse Bouche

Lobster Bisque , Chive Crème Fresh

Pan Seared Scallops, Squid ink & Black Garlic Risotto, Wild Rocket Pesto

Gin Cured Salmon, Poached Dill & Lime Langoustine, Pickled Cucumber & radish, Bloody Mary Gel, Micro Herb Salad

Oak Smoked Duck Breast, Butternut Squash Puree, Goats Cheese Sorbet, Beetroot & Apple Gel

Dorset Blue Vinny & Truffle Scented panna cotta Caramelised Pears Quince Jelly, Candied Walnuts Balsamic Vinegar Reduction

Slow Cooked Ham Hock Arancini, Crushed Peas & Broad Beans, Piccalilli Dressing, Micro Herb Salad

Pink Champagne Sorbet, Raspberry Caviar

Roast Norfolk Bronze Turkey Breast , Goose Fat Roasted Potatoes, Apricot & Chestnut Stuffing, Pigs in Blankets, Seasonal Vegetables

Pan Fried Saddle of Lamb, Braised Lamb Shank Ravioli, Pea & Mint Gnocchi, Redcurrant and Apple Braised Red Cabbage, Confit Baby Carrots, Red Wine Jus

Char Grilled 8oz Sirloin Steak, triple Cooked Chips, Chard Shallots, Blow Torched Cherry Tomatoes, truffle Sautéed Wild Mushrooms, Watercress Hollandaise

Roasted Sweet Potato, Pumpkin & Spinach Pithivier, Braised Lentils & Garlic beans, Brandy Cream Sauce

Pan Seared Brill, Tagliatelle Verdi, Clam & Mussel Chowder

Homemade Christmas Pudding with Brandy Sauce

Selection of Local Cheeses, Apple Chutney, Grapes, Celery and water Biscuits

Iced White Chocolate Semifreddo, Milk Chocolate Mousse, Dark Chocolate Sorbet, Chocolate Macaroon, Chocolate Glaze

Bramley Apple Crumble Tart, Baby Toffee Apples, Cinnamon Ice Cream, Bramley Apple and Custard Gel

Caramelised Lemon Tart, Raspberry Salad, Raspberry Gin Fudge, Prosecco Gel

Tea or Coffee with Cinnamon Shortbread, Brandy & Cranberry Truffles

£79.99 Per Person