

CHRISTMAS DAY MENU STARTERS

Rhubarb Gin cured Salmon, Tonic gel, Lime Mayonnaise, Toasted Rye bread (GFO)

Beetroot tatin, Whipped Goats cheese, roast Caramelised fig (V)

Chicken Liver, Whiskey and Cranberry Pate, Westmorland Chutney, 5 grain sourdough(GFO)

Cream of Jerusalem Artichoke and Truffle Soup(Ve)

MAIN COURSE

Hand Carved Turkey, Cranberry and Chestnut stuffing, 'Cumberland sausage' pig in blanket, spiced red cabbage, stir-fried sprout and pancetta, honey glazed chantaney carrot and piccolo Parsnip (GFO)

5oz fillet steak Rossini, Fondant potato, spiced red cabbage, stir-fried sprout and pancetta, honey glazed chantaney carrot and piccolo Parsnip(GF)

Pan Fried Halibut, with a Lobster and King prawn Risotto (GF)

Cranberry and Pistachio Loaf, spiced red cabbage, honey glazed chantaney carrot and piccolo Parsnip (Ve)

DESSERTS

Christmas Pudding with Brandy sauce (V)

Christmas Sticky toffee pudding, Rum and raisin ice cream (GFO, V)

Spiced plum and frangipane tart, ginger brittle Crème anglais (V)

Gingerbread and Clementine cheesecake (V)

Vegan chocolate tart served with vanilla ice cream (Ve)

& COMPLIMENTARY TEA OR COFFEE AND MINCE PIE

£95.00 PER PERSON & £45.00 FOR CHILDREN VISIT THEMORTALMAN.CO.UK OR EMAIL RESERVATIONS@THEMORTALMAN.CO.UK