

CHRISTMAS FEAST

Served feasting style for the table to share

FOR THE TABLE

Rosemary Focaccia (pb) Mushroom & Tarragon Arancini (v)

Winter Tomato Panzanella pomegranate & spiced cucumber (pb) Smoked Salmon Crudo spiced creme fraiche, orange (gf) Bresaola Carpaccio fig, horse radish, pecorino (gf)

> Pumpkin & Sage Ravioli chestnut (pb) Trout fennel, clementine & cranberries (gf) Ox Cheek celeriac & smoked almonds (gf)

> > Pink Fir Potatoes (pb,gf) Bitter Leaf Salad (pb,gf)

DESSERT

Panettone Bread & Butter Pudding (v) Whipped Chocolate olive oil, ginger crumb (pb)

£78 per person

A discretionary 13.5% service charge will be added to your bill. V - Vegetarian, PB - Plant Based, GF - Gluten Free

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