

CHRISTMAS MENU

LUNCH

2 COURSE 20.95 | 3 COURSE 23.95

DINNER

3 COURSE 26.95

STARTERS

Roasted Spiced Parsnip Soup
Crispy pancetta and chive sour cream (GF)

Corned Beef Sweet Potato Hash
Poached free range egg and tomato, mustard seed
and coriander relish (GFO)

Beetroot Cured Gravadlax
Horseradish, creme fraiche, rye and smashed avocado (GF)

Dolcelatte Waldorf Salad
w/ poached pear, celery, pomegranate, walnut and quinoa (GF) (N)

MAINS

Roasted Warwickshire Turkey
w/ traditional garnish, sage roast potatoes
and honey roasted carrots (GFO) (N)

Caramelised Blade of Beef
Red cabbage marmalade, glazed carrot and confit garlic mash (GF)

Grilled Fillet of Scottish Hake
Rosti, creamed spinach, shrimp garlic butter (GF)

Roasted Pumpkin, Spinach + Goats Cheese Lasagne
w/ a rocket, cranberry and parsley salad (GF)

DESSERTS

Valrhona Chocolate Cake
w/ mascarpone gelato & clementine compote (GF) (N)

Cherry and Almond Bakewell Tart
w/ clotted cream (N)

Traditional Christmas Pudding
w/ brandy custard (GFO)

Basset Stilton
Grapes, apple, celery, chutney & biscuits (GFO)

TO START THE EVENT WITH BUBBLES AND GLASSES OF GOOD CHEER

Prosecco Spumante Di Maria, Brut, Italy.....125ml 6.50	bt 25.95	Etienne Lefevre 'Grand Cru', NV Brut Rosebt 42.95
Gallimard, Brut NV Champagne.....125ml 7.95	bt 37.95	Champagne Billecart, NV Brut Reserve.....bt 59.95

FESTIVE DRINKS

Mulled Wine • Mulled Cider • Festive Gin Drinks

PROSECCO OFFER

Take advantage of our early booking offer. Festive parties of 6 or more, pre-booked and dining between 4th - 9th Dec, will receive a complimentary bottle of Prosecco.



MORTONS
KITCHEN, BAR & DELI