



# CHRISTMAS DAY

*A glass of Tempio Prosecco DOC on arrival*

## Starters

Roast celeriac soup, toasted chestnuts & seeds, sourdough (vg)

Severn & Wye smoked salmon,  
lemon mascarpone & pickled fennel

Juniper & coriander crusted venison carpaccio,  
Lincolnshire Poacher, pistachios, figs, rocket

Salt-baked beetroots, roast artichoke & chicory salad, pumpkin seeds (vg)

Smoked duck breast, orange & watercress salad

*Jude's lemon sorbet*

## Mains

*All served with goose fat roast potatoes and honey roasted carrots & parsnips*

Crown of English turkey, honey glazed gammon, roast duck breast, pigs in blankets, bread sauce, creamed Brussel sprouts, crushed roots

Pan-roasted halibut, salsify purée, braised leeks, samphire & wild mushrooms

6oz Angus fillet of beef, roast shallots, creamed spinach & Sussex Charmer, chestnut & orange béarnaise

Butternut squash, spinach, fennel & chickpea bake, Bloody Mary sauce, sprouting cauliflower, rosemary roast potatoes, roasted parsnips (vg)

Hampshire game & juniper suet pie, crushed carrots, swede & lovage, Savoy cabbage & gravy

## Puddings

Christmas pudding, brandy butter ice cream

Apple, fig & chestnut crumble, custard

Chocolate brownie, salted caramel ice cream, toasted nuts & fruits (vg)

Spiced orange posset, walnut shortbread

Shepherds Purse Northern Blue, Pitchfork mature Cheddar,  
Cenarth Brie, quince jelly, celery, seeded crackers

*Coffee & Mince pie*

**Adult £70.00 Child £45.00**

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. A discretionary service charge of 12.5% will be added to your bill.

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2020