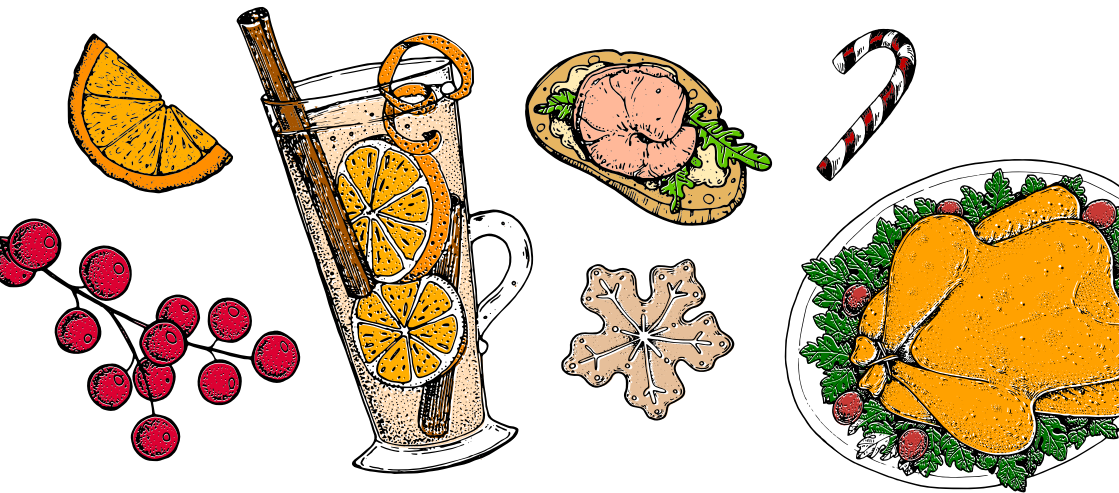


❄️ the ❄️
MOUNT

by Glynn Purnell

Christmas Prix-Fixe Menu

Available for lunch and dinner on Wednesdays
& Thursdays – and for lunch on Fridays



Connect to
our socials
scan the
QR Code

A discretionary service charge of 10% will be added to your final bill. This is shared fairly between all members of staff, including our kitchen and bar teams. If you require further information on the allergen content of our dishes, please ask a manager who will be happy to help, many items on our menu may contain or come into contact with NUTS and SEEDS. (ve) Vegan. (n) Nuts.

Starters

Chicken Liver Parfait
Christmas Chutney - Toasted Brioche

Mushroom Soup
Pickled Shimejis - Truffle Cream

Mount Prawn Cocktail
Avocado - Tomato - Sourdough
(£2 supplement)

2 Courses £32

3 Courses £35

Both include a 175ml glass of house
White, Rosé or Red Wine

Mains

Red Onion Tart Tatin
Rocket - Brie - Sherry Vinegar

Free Range Norfolk Turkey
Pigs in Blankets - Parsnip - Sprouts

Pan Roasted Cornish Cod
Smoked Mash - Mussel Chowder - Lemon
(£2 supplement)

SIDES (supplement)

Buttered Greens	£5.00
Roast Potatoes	£5.00
Glazed Carrots	£4.50
Pigs In Blankets	£5.50

Puddings

Dark Chocolate Delice
Mandarin Sorbet

Mango and Passionfruit Eton Mess

Three English Cheeses
Crackers - Quince Jelly
(£4 supplement)

