



Christmas *at* **MORA** BAR AND KITCHEN

STARTERS

winter minestrone, pearled farro &
home baked Italian crusty bread (v)

lightly spiced fishcakes with cod, crab, and potato,
panko crumb & lemon aioli

Gartmore farm chicken liver parfait, marscapone,
toast & onion marmalade

buffalo mozzarella with roasted, marinated vegetables,
chili, mint, pine nuts, & aged balsamic (v)

bresaola rolled with rocket, pear and parmesan,
dressed with lemon & aioli

MAINS

turkey saltimbocca, leg croquette, baby potatoes & greens

pan seared sea bass, mussels, spinach & fregola

7oz peppered sirloin, creamy peppercorn sauce & roasted roots

potato gnocchi, arabiatta sauce, chick peas & winter greens (v)

homemade fresh pappardelle, beef & veal shin ragu, parmesan

SWEETS

affogato al cafe

chocolate slice, orange crumble, pomegranate & Chantilly cream

pannacotta, winter berries & chocolate shard

Lunch

2 course £24 | 3 course £28

Dinner

3 course £30

*please make your server aware of any allergies or special dietary requirements
10% discretionary service charge will be added for parties of over 8 people*

