

Christmas Menu

Starters

Soup of the Day

Accompanied by homemade wheaten bread

Rosemary-Thyme Baked Brie

Creamy brie, rosemary, thyme, garlic and soda bread soldiers.

Savory Chicken Liver Parfait

Chicken liver parfait boozy red onion chutney, chargrilled sourdough, and a mixed leaf salad.

Prawn Cocktail

Prawns, Marie rose sauce, fricassee of tomato, cucumber, and dill.

Mains

Festive Turkey and Ham

Homemade turkey and ham, with a blend of sage, chestnut, and onion stuffing, butternut puree, caramelized cranberries, pigs in blankets, mash, roasties, and seasonal vegetables.

Slow-Braised Daube of Beef

Tenderly slow-braised and served with creamy champ, charred scallions, onion puree, and confit carrot.

Pan-Seared Salmon

Pan-fried salmon, Brussel sprouts, caramelized onion, and baby potatoes, with a chorizo-infused white wine cream sauce.

Vegetarian Nut Roast Feast

Vegetarian nut roast, mash, roast potatoes, rich gravy, and seasonal vegetables.

Desserts

Classic Christmas Pudding

Served with crème anglaise and redcurrants.

Sticky Toffee Pudding

Sticky toffee pudding with toffee sauce, vanilla ice cream, and maple tuile.

Eggnog Crème Brûlée

Crème brûlée with nutmeg and cinnamon, shortbread and garnished with fresh berries.

Black Forest Gateau

Chocolate sponge cake layered with cherry gel and vanilla mascarpone cream, chocolate shavings and cherries.

2 Courses £30pp

3 Courses £37pp

THE SALTHOUSE

Some of our menu items contain nuts, seeds and other allergens: there is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies. Please speak to a member of staff who may be able to help you to make an alternative choice.