

Christmas Menu

Starters

Soup Of The Day

Served with Guinness wheaten bread.

Baked Brie

Baked with rosemary, thyme, and garlic. Served with soda bread soldiers.

Chicken Liver Parfit

Served with a boozy red onion chutney, toasted sourdough, and mixed leaf.

Prawn Cocktail

Classic Prawn Cocktail bound in a rich marie rose sauce
fricassee of tomato, cucumber, and dill.

Mains

Turkey And Ham

Homemade Turkey & Ham parcel stuffed with a sage, chestnut, and onion stuffing.
Served with butternut puree caramelized cranberries, pigs in blankets, mash potato, roast potatoes, and veg.

Beef Short Rib

Slow braised beef cheek served with creamy champ, charred scallions, onion puree, and confit carrot.

Pan Fried Salmon

Served with shredded Brussel sprouts, caramalised onion, and baby potatoes.
Finished with a chorizo and white wine sauce.

Vegetarian Nut Roast

Homemade nut roast served with creamy mash, herb infused roast potatoes, and mixed veg.

Desserts

Traditional Christmas Pudding

Simply served with crème anglaise and redcurrants.

Stickie Toffee Pudding

Classic homemade stickie toffee pudding served with a rich toffee sauce, vanilla ice cream, and a maple tuile.

Eggnog Crème Brulee

Spiced with nutmeg and cinnamon served with shortbread and finished with fresh berries.

Dark Chocolate And Orange Trifle

Chocolate sponge, layered with a rich chocolate orange mousse, vanilla mascarpone, fresh orange, and cranberries. Garnished with Langue de Chat biscuits.

2 Courses £28pp

3 Courses £35pp

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.