

THE SALT ROOM

CHRISTMAS DAY MENU

THREE COURSE A LA CARTE MENU
WITH TEA, COFFEE & PETIT FOURS

TO START

Maldon Oysters, Shallot Vinegar, Lemon

Available only by preorder - £3 each

Cured & Smoked Salmon

Beetroot Chutney, Chive & Lemon Crème Fraîche

Duck & Game Terrine

Prosciutto, Quince, Pistachio

White Crab Crumpet

Brown Crab Mayo, Fennel, Apple

Artichoke Salad

Crispy Jerusalem, Hazelnut, Radicchio

The Shellfish Cocktail

Prawn, Langoustine, Avocado,
Marie Rose Dressing

MAINS

Dry Aged Fillet of Lake District Beef

Mushroom, Confit Shallot, Red Wine Jus

Grilled Dover Sole

Caviar Beurre Blanc

Roasted Wild Turbot

Champagne Sauce

Celeriac & Mushroom Pithivier

Peppercorn Sauce, Truffle

SHARING SIDES

for the whole table

**Crispy New Potatoes, Braised Red Cabbage,
Charred Broccoli, Glazed Carrots & Parsnips**

DESSERTS

Chocolate Delice

Cocoa Sablé, Honey, Pretzel & Milk

Brillat Savarin Cheesecake

Burnt Orange, Pumpkin Florentines

Christmas Pudding

Brandy Custard, Vanilla Ice Cream

Selection of British Artisan Cheeses

Grapes, Chutney, Seeded Crackers

Tea or Coffee & Petit Fours

£120 PER PERSON

Please be advised that The Salt Room is now a cashless venue. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be 100% allergen free. A 12.5% discretionary service charge will be added to your bill, 100% of which goes directly to the team.