

Celebrate Christmas at The Salt House

WEDNESDAY 25TH DECEMBER 2024

PRICE

Adults: £80pp

Children (up to age 12): £40pp

SITTING TIMES

Sitting 1: 12:00 - 14:30

Sitting 2: 15:00 - 17:30

HOW TO BOOK

Please contact: christmasenquiries@thesalthousebar.co.uk

50% deposit required upon booking

Full balance due 14 days before

Christmas Day Menu

STARTERS

Duck Parfait

Accompanied by a cherry sloe gin chutney served with toasted bread.

Rosemary and Garlic Camembert

Oven baked and served with toasted bread.

Traditional Prawn Cocktail

King prawns in a rich Marie Rose sauce, served with buttered bread.

Roast Tomato Soup

Finished with crème fraiche and herb oil, served with warm bread.

Christmas Day Menu

MAINS

Traditional Roast Turkey Crown

Accompanied with sage and onion stuffing, pigs in blankets, roast potatoes, honey roasted carrots and parsnips, brussel sprouts, and savoy cabbage cooked in a garlic cream sauce with crispy pancetta. With a side of creamy mash potatoes and cauliflower cheese.

(Option to change meat to honey glazed Gammon or 12 hour braised salt cured Beef Brisket)

Lamb Shank

Slowly cooked in minted gravy sauce, topped with chives and accompanied with creamy mash potato and tender stem broccoli.

Pan Fried Sea Bass Fillet

Accompanied with Mediterranean vegetables, ragu and creamy mash potatoes.

Wild Mushroom Risotto

Creamy arborio rice infused with truffle oil, wild mushrooms and topped with Parmesan crisp. (Vegan option available)

Christmas Day Menu

DESSERTS

Classic Sticky Toffee Pudding

Served with custard or vanilla ice cream.

Vanilla Crème Brûlée

Served with shortbread biscuit.

Apple and Cinnamon Crumble

Served with custard or vanilla ice cream.

Traditional Christmas Pudding

Served with brandy flavoured custard.

Cheese Board

One person cheese selection accompanied with crackers, grapes, celery and chutney.