



Event MENU

THREE COURSE £48

STARTER

- ~Roasted parsnip & honey soup, crispy sage, crusty bread (g)
- ~ Duck liver & port terrine, sourdough, clementine compote (g,m,so,su)
- ~Saltmarshe hall heritage tomato & bocconcini salad
- ~Black pudding bon bon, crispy pork belly, saltmarshe orchard apple puree(g,e,m)

MAIN

- ~Turkey ballotine, pork & apricot stuffing, pigs in blankets, duck fat roast potato, seasonal veg, rich turkey gravy(su)
- ~ 12-hour beef cheek, truffle potato puree, baby onion, crispy lardons, heritage carrot, red wine jus(m,su)
- ~ Pumpkin gnocchi, roasted chestnuts, wild mushrooms, sun blushed tomato, sage butter, parmesan(g,m)
- ~Pan roasted hake, crusted butter potato, braised leeks, smoked lardons, champagne cream(m,f)
- ~6oz Lamb rump, rosemary new potato, tenderstem broccoli, lamb jus (su)

DESSERT

- ~Christmas pudding, brandy sauce (g,n,m)
- ~Dark chocolate espresso delice, mascarpone, honeycomb(e,m)
- ~Clementine cheesecake, winter berry compote(m)
- ~Sticky toffee pudding, butterscotch sauce, black treacle ice cream(m)

N=nuts, su=sulphites, mo=molluscs, cr=crustacean,
g=gluten, f=fish, l=lupin, m=milk,
se=sesame, e=eggs, mu=mustard, ce=celery,
p=peanuts, so=soya