



SALTMARSH
HALL

Sample Festive Event Menu

Starters

Marinated mussels, clams, calamari, sourdough (g, cr, mo, su, m)

Spiced parsnip soup, apple and raisin chutney, flatbreads (m, su)

Ham & gruyere, "croque monsieur" (g, m, su)

Mains

Ballotine of turkey, forcemeat and parma ham, cranberry, seasonal vegetables (g, su)

Braised short rib, confit carrot, pearl onion (g, su)

Homity pie, creamy leeks, cheddar cheese mustard sauce (g, d, e, m, n)

(All with a choice of mash or roast potatoes)

Pan Seared Salmon, gnocchi, onion, tomato, peppers (f, su, g)

Desserts

Mince pies, clementine (g, su)

Sticky toffee pudding, malt, black treacle (g, m, e, su)

Dark chocolate and espresso delice, mascarpone (n, m, e)

Proper trifle (m, e, su)

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

Thank you for your dining with us at Saltmarsh Hall we appreciate your custom. A discretionary service charge of 12.5% will be added to your bill. This charge is entirely optional and you are welcome to adjust it based on your satisfaction with the service provided.

All dishes are freshly prepared on site. For details of specific allergen requirements please speak to a member of staff. We will make reasonable changes to dishes to accommodate allergen requirements. Please be aware that we cannot guarantee against cross contamination of allergens during the preparation of your meal.