



FESTIVE DINNER

Starters

Potato and Red Lentil Broth, Crispy Leeks (m)
Caramelised Red Onion, and Smoked Ribblesdale Tart, Cranberry reduction (g,m)
Poached Salmon and Dill Cheesecake, Pickled Cucumber, Lemon Dressing (g,f,mu,so,su)
Crisp Pork Belly, on a Spiced Apple Puree, Pea Shoots (m)

Mains

Ballontine of Turkey Wrapped in Bacon, Sausage Meat and Cranberry Parcel, Crisp Roast Potatoes, Roast Carrots, Sautéed Sprouts (g,m)
Slow Cooked Shin of Beef Pie, Onion Mash, Roast Vegetables, Thick Gravy (su,g)
Herb Crusted Salmon, Crushed Olive Oil New Potatoes, Tender Stem Broccoli, Dill Crème Fraiche (f,m,g)
Wild Mushroom, Spinach and Yorkshire Blue Filo Bundle, Roasted New Potatoes, Red Pepper Coulis (g,su)

Puddings

Saltmarshe Orchard Apple and Blackberry Crumble, Thick Vanilla Custard (e,m)
Caramelised Lemon Tart, with Meringue Cream, Raspberry Cheesecake Yorkshire Ice Cream (g,e,m,su)
Warm Chocolate Brownie, Chocolate Sauce, Cherry Swirl Ice Cream (m)
Traditional Christmas Pudding with Brandy Sauce, and Vanilla Ice Cream (g,m,n,su,so)
Yorkshire Cheeseboard and Crackers Available (g,m) (As An Addition at £8.00 per head)

Tea, Coffee & Mince Pies (g,e,m,n,so,su) £6pp

Three courses - £48.00

Two courses - £40.00

Private dining - £52.00 per person (tea & coffee included)

Thank you for your dining with us at Saltmarshe 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.

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