



SALTMARSH
HALL

Table d'hôte Menu

STARTERS

Garlic, Lemon & Chilli King Prawns, Served with Crusty Bread (GF)(DF)

Ham Terrine Served with Crostini Bread & Onion Chutney

Tomato Soup Served with a Sundried Tomato Pesto with Warm Crusty Bread (V) (GF)(DF)

Scorched Goats Cheese with a Toasted Pine Nut & Rocket Salad (GF)

Houmous with Chilli Oil & Sundried Tomatoes & Pitta Bread (Vg)

MAINS

Duo of Pork - Cider Braised Belly Pork, Pan Fried Pork Loin, Pomme Anna Potatoes, Honey Roast Baby Parsnips, Blackberry- Honey Mustard Coulis (GF)

Featherstone 10oz Ribeye Steak, Garlic Vine Tomatoes, Sauteed Wild Mushrooms, Chunky Chips & Peppercorn Sauce (£6 Supplement) (GF)

Pan Fried Chicken Breast, Creamed Leeks & Spinach, Dauphinoise Potatoes, Pancetta Crumb (GF)

Irish Atlantic Muscles & King Prawns Spaghetti in a Garlic & White Wine Cream Sauce

Leek & Asparagus Risotto, Fennel & Parmesan Crisp, White Truffle Oil (v) (GF)

DESSERTS

Apple & Raspberry Crumble with Vanilla Ice Cream (V)

Chocolate Brownie with Cherry Ice Cream & Chocolate Shard (V)

Trio of Chocolate Cups - Raspberry & White Chocolate Mousse, Milk Chocolate & Orange Zest Mousse & Baileys Dark Chocolate (GF)

Pumpkin & Ginger Cheesecake served with Vanilla Ice Cream

Raspberry & White Chocolate Roulade served with Berry Coulis & Pouring Cream (GF)

SAMPLE MENU.

Some of our dishes are adaptable to dietary requirements. Please make us aware of all allergies and requirements upon booking.