

Starters

Cranberry and Walnut Focaccia, Churned Butter (c,g,m,mu,n)

Pigs in Blankets, Honey and Mustard (m)

Marinated Mussels, Clams, Calamari, Sourdough (g,cr)

Spiced Parsnip Soup, Croutes (g,m)

Ham & Cheese Gouger (g,m,mu

<u>Mains</u>

Ballotine of Turkey Wrapped in Bacon, Cranberry Jus, Seasonal Vegetables (g,e,so,su)

Braised Short Rib, Glazed Baby Carrots, Pearl Onion (su)

Vegetable Wellington, Glazed Carrots, Confit Shallot (g,e,m)

(All the Above with a Choice of Mash or Roast Potatoes) (m)

Pan Seared Salmon, Parmentier Potatoes, Confit Shallot, Roasted Cherry Tomatoes (f,m)

<u>Puddings</u>

Mince Pie, Brandy Cream (g,e,m,n,so,su)

Sticky Toffee Pudding , Malt Toffee, Black Treacle Ice Cream (g,e,m)

Dark Chocolate and Espresso Delice, Mascarpone, Cinder (e,m,so)

Strawberry, Sherry Trifle (g,m,so)

Pre-booking and pre-orders required.
Time slots starting from 12pm.
£59.00 per adult.
£29.00 per child.

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