

Festive Party

Starters

Soup of the Day

Served with Yardsman wheaten bread

Duck Liver Parfait

Gingerbread crumb, red onion & fig chutney, and sourdough croute

Butternut and Truffle Risotto

Spiced pumpkin seeds, crème fraiche, parmesan tulle, and pickled butternut sheets

Fresh Indian Spiced Fish Cakes

A blend of fresh local seafood, spices served with a fish velouté, and fresh salsa

Beef Arancini

Slow braised beef bound with jus, shallots, garlic and thyme; served with tarragon aioli and mixed leaf salad

Smoked Salmon Carpaccio

Garnished with prawns, radish, beetroot, orange segments and dill & lemon dressing with sourdough croutons

Mains

Turkey and Ham

Stuffed and rolled turkey roulade, with honey glazed ham served with buttery mash, herb coated roasties, honey glazed carrot and parsnips, and homemade Yorkshire pudding, with turkey gravy

Pan Seared 8oz Rump Heart

Served with wild mushroom puree, Cavolo nero, mushroom tortellini, chestnut crumb, potato crisp and beef jus

Chicken Supreme

Stuffed with sage & onion butter, butternut squash puree, potato fondant, slow roasted carrots, creamed cabbage, and bacon, with a chicken jus

Pan Seared Salmon

With sautéed baby boil potatoes, sprouts, chorizo, and baby onions bound together in a white wine cream sauce along side garlic cold water prawns

Monkfish scampi

Fennel and star anise herb crusted monkfish medallions, served with spiced red lentil, chorizo and pea broth alongside traditional Indian basmati rice

Spinach and Ricotta Tortellini

Pan roasted sugar snap peas, tenderstem broccoli, and crushed hazelnuts bound together in a sage and onion cream; finished with parmesan tuile

Sweets

Christmas Pudding

Simply served with crème anglaise, Chantilly cream, and fresh red currants

Dark Chocolate and Orange Mousse

Orange jelly served with a brandy snap cannelloni, filled with crème fraiche

Classic Sticky Toffee Pudding

Served with warm toffee sauce, carmel sesame snap and vanilla ice-cream

Homemade Treacle Tart

Simply served with lime sorbet

Classic Honeycomb Ice-cream

Homemade honeycomb, butterscotch sauce finished with whipped cream and wafers

Cheese From Home and Abroad

Selection of cheese from home and abroad served with pickled apple sheets, grapes, celery, quince jelly and sourdough crackers

THE SALTHOUSE

Some of our menu items contain nuts, seeds and other allergens: there is a small risk that tiny traces of these may be in any other dish or food served here. We understand the dangers to those with severe allergies. Please speak to a member of staff who may be able to help you to make an alternative choice.