

**Three course | £27.95 Two course | £22.95**  
plus Tea/Coffee and Fresh Mince Pies

**Festive Spiced Parsnip Velouté**  
with Crushed Smoked Almonds and Onion Bhaji

**Orange, Beetroot and Warm Goats Cheese Salad**  
with a Truffled Honey Dressing, Toasted Pumpkin Seed Granola

**Crispy Fish and Crab Cakes**  
on Micro Salad Pooled with Roast Red Pepper Salsa

**Smooth Chicken Liver & Foie Gras Parfait**  
Blackberry & Thyme Pickled Shallot Compote,  
Toasted Almonds with Little Brioche Hovis Loaves

**Smoked Salmon & Prawn Tian**  
Pickled Cucumber, Gin & Tonic Gel , Brown Crab Mayonnaise



**Roast Local Turkey & Ham Roulade**  
with a Caramelised Red Onion & Cranberry Stuffing, Fondant Potato,  
finished with Sprout Leaves, Sweet Cranberry Cream Sauce

**Chargrilled Prime Irish Sirloin Steak**  
Braised Red Cabbage with Chestnut, Roast Pan Jus, Crispy Pancetta,  
Garlic Roasted Pomme Parisienne

**Supreme Of Irish Salmon**  
Fricassee of Shredded Brussel Sprouts, Squash & Chorizo,  
Light Celeriac Purée and Tarragon Oil

**Beetroot Ravioli**  
Sage & Onion Crème, Toasted Pine Nut Crumb. Roasted Trio Of Beetroot

**Pan Seared Gilthead Sea Bream**  
Buttered Leeks with Brown Shrimp, Saffron Parisienne Potatoes, Crispy Leeks



**Individual Christmas Pudding**  
Brandy Sauce, Fresh Cream & Redcurrants

**Black Forest Sundae**  
Luscious Rich Black Cherries, Crushed Meringue, Chunks Of Homemade Brownie  
Bound with Vanilla Bean Ice Cream and Fresh Cream, Black Cherry Syrup

**Mulled Wine Poached Pears & Raspberry Shortbread Tower**  
Raspberry Sauce, Liquorice Ice Cream

**Chocolate & Raspberry Yule Log**  
Chocolate Soil, Raspberry Sauce, Sweet Mint Cream, Dehydrated Raspberries, Gingerbread Ice Cream



**Fresh Mince Pies, Tea & Coffee**

THE SALTHOUSE