

# THE SALT ROOM

## CHRISTMAS DAY MENU

### ON ARRIVAL

Collet, Brut Champagne  
The Salt Room canape selection to share  
Today's Oysters, shallot vinegar, lemon (sup. £3 each)

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### TO START

**Cornish Crab & Crayfish Cocktail**  
Brown Crab Marie Rose Dressing

**Citrus Cured Salmon**  
Beetroot, Horseradish Crème Fraiche, Dill

**Game, Bacon and Pistachio Terrine**  
Quince Chutney, Remoulade

**Slow Cooked Duck Egg**  
Pumpkin Velouté, Rosemary, Parmesan

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### MAINS

**Sage & Pancetta Stuffed Bronze Label Turkey**  
Spiced Cranberries, Bread Sauce

**Roasted Scottish, Gigha Halibut**  
Steamed Mussels, Champagne Sauce, Winter Greens

**Dry Aged Fillet of Beef**  
Red Wine Glazed Shallot, Bordelaise Sauce

**Celeriac, Wild Mushroom & Chestnut Wellington**  
Madeira & Green Peppercorn Sauce

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### SIDES FOR THE TABLE

Roasted Potatoes, Braised Red Cabbage, Sauteed Sprouts,  
Glazed Carrots & Parsnips, Pigs in Blankets

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### DESSERT

**Warm Christmas Pudding**  
Brandy Butter Caramel

**Dark Chocolate & Hazelnut Delice**

**Nutmeg & Vanilla Custard Tart**

**Selection of French and British Cheeses**  
Fruit, Chutney, Crackers

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£120 PER PERSON

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*Please note The Salt Room is now a cashless restaurant. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be 100% allergen free. A 12.5% discretionary service charge will be added to your bill, 100% of which goes directly to the team.*