

Christmas at the salthouse menu 2009

£26.00 per person for lunch

£33.00 per person for dinner

Prices include tea or coffee

Starters

Pan roasted scallops with a roasted butternut squash and sage risotto with crisp pancetta

A platter of smoked fish from Pinneys of Orford, with homemade granary bread and horseradish source

Creamy buffalo mozzarella with proscuitto ham (optional), fresh figs and estate bottled olive oil

Slow roasted vine tomato and sweet pepper soup with basil oil and garlic croutons

Mains

Roast breast of Gressingham goose with braised red cabbage, roast potatoes, and Aspall cider gravy

Slow cooked shank of lamb with roast onion mash, roasted roots and a rich rosemary and garlic jus

Fillet of Loch Duart salmon with a Thai scented crab cake, green curry sauce and crushed potatoes

Creamy leek, roasted pear and Binham blue tart with a mulled wine sauce

Desserts

Raspberry and lemon crème brulee with shortbread biscuits

Dark chocolate tart with Italian marmalade ice cream

The ultimate plum pudding with brandy sauce

Neals Yard cheeses – Colston Basset stilton and Montgomery's cheddar with biscuits, grapes, apple and celery