

christmascelebrationsattheNEW salthouseharbourhotel

With its magical setting,
overlooking the marina,
the Salthouse Harbour
Hotel makes an idyllic
setting for any
Christmas occasion.

Salthouse Harbour Hotel

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The Angel Hotel

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2008 Best Large Hotel East of England Award

2008 Best Large Hotel in Suffolk Award

salthousefestivemenu

2AArosettes

Great food, great company

Celebrate traditional ingredients associated with Christmas with this special Festive Menu.

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 sauce

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 (v) with a mulled wine sauce

Desserts

Raspberry and lemon crème brulée 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

Prices

Lunch £26.00 per person

Dinner £33.00 per person

(no tables larger than 16 guests)

Booking details

All parties to pre-order from the salthouse festive menu
Deposits – For bookings of over 6 guests, a non-refundable deposit of £50.00, along with written confirmation will be required when making your booking.

We will send you a receipt of this deposit along with a festive booking form for you to complete and return to us, along with full payment, 2 weeks prior to your booking.

Please note, guests are welcome to enjoy drinks until 11.30pm.

Notes

Please ask for more information on menus, if you have an allergy; regrettably, we cannot guarantee that any of our dishes are completely free from traces of nuts. It is our policy not to use any genetically modified foods.

decemberaccommodationoffer

We offer a special Christmas accommodation rate from 1st December to 26th December from £90.00 based on 2 guest sharing a twin/double room, inclusive of full Suffolk breakfast.

Booking details

A non-refundable deposit of £50.00, will be required for accommodation bookings throughout December.

salthousefestivecelebration

Christmas at the Salthouse is a relaxed affair where you can choose as many or as few nights as you desire. Our aim is not to be too formal but ensure that our guests are pampered and refreshed after their stay.

Accommodation

Over the Festive period we are offering accommodation from £90.00 per night, based on 2 guests sharing a double/twin room, inclusive of Full Suffolk Breakfast.

We are offering the following over the 3 day Festive season, feel free to take part in as much as you wish:

Christmas Eve

Arrive any time during the afternoon, relax in our new reception area overlooking the marina. We hope you find the newly commissioned artwork inspiring. Afternoon tea will be available upon request.

Dine in our eaterie any time between 6.00pm and 9.30pm and enjoy a complimentary glass of Champagne.

Christmas Day

Enjoy a leisurely stroll along the marina and soak up the unique atmosphere of the waterfront

lunch

A chilled glass of Rene Geoffroy Champagne awaits your arrival from 12.30pm with the Festive 5 course feast being served at 1.00pm £75.00 per person inclusive.

menu

A plate of Pinneys smoked salmon with capers, lemon and homemade granary bread

Pan roasted scallops on a wild mushroom risotto with pancetta and aged balsamic

Roast breast of Gressingham Goose with sage scented roasts, honey roasted parsnips, braised red cabbage and Aspall cider jus

Christmas pudding with brandy sauce

A trio of Neals Yard cheeses with homemade chutney, grapes, celery and biscuits

dinner

For guests staying at the hotel we are offering our lite bites menu for you in our eaterie or at leisure in your room. Available from 7.00pm to 9.30pm

Booking details

Booking is essential for all festive dining.

Christmas day lunch

a non refundable deposit in the sum of £25 per person along with written confirmation is required when making the booking. Full payment required by 1st December 2009.

A non refundable deposit of £50 will be required for accommodation bookings throughout December.

Boxing Day

breakfast

This will be served from 8.00am until 10.00am. For those suffering from a hang-over may we suggest a quiet amble along the quay side, we request you provide your own dark glasses!

lunch

This will be served in the eaterie, enjoy a 2 course menu for £23.00 or 3 courses for £28.00 per person. Available from 12.00pm to 3.00pm

All the fun at the pantomime – fun for all ages. Why not book a trip to see Aladdin at The New Wolsey Theatre? Please let us know if you would like to book this as we can arrange for you, however tickets are limited, so book early to avoid disappointment.

dinner

Dine in our eaterie any time between 6.00pm and 9.30pm.

Accommodation

For those looking to extend their stay during this quieter period, we are offering a special rate for the nights of 27th – 30th December from £80.00 per night based on 2 guests sharing a double/twin room, inclusive of Full Suffolk Breakfast.

Booking details

A non refundable deposit of £50 will be required for accommodation bookings throughout December.

theperfectchristmasgift

Struggling for a Christmas gift idea? Why not purchase a Salthouse voucher for a romantic nights stay, dinner for two or a leisurely lunch, giving your friends or loved ones a special occasion to remember. Please call the hotel for further details.

New Years Eve

Enjoy a relaxed new years celebration in our eaterie, book your table for the whole evening from 7.00pm to 10.00pm. A glass of Rene Geoffroy Champagne on arrival followed by a 4 course feast. £59.00 per person inclusive.

to start with

A plate of Pinneys smoked salmon with lemon, capers and homemade granary bread

Creamy buffalo mozzarella with basil, artichokes, olives, roquette, toasted pinenuts and aged balsamic

Breast of local pigeon with porcini ravioli, creamed leeks and pancetta

Pan roasted scallops on a butternut squash and sage risotto with smoked Five Winds Farm bacon

Fresh tuna tempura, with pink ginger, cucumber and soy dip

then followed by

Fillet of local matured beef, fondant potato, thyme roasted carrots, cepes, red wine and shallot reduction

Fillet of wild seabass grilled with ginger butter, served with a Thai scented crab cake and green curry sauce with wokked greens

Blythburgh pork, slow cooked belly, fillet and cheek, bubble and squeak, creamed celeriac and stuffed cabbage with Aspoll cider jus

Breast of guinea fowl with a foie gras stuffing, potato rosti, creamed cabbage and bacon, roast carrots and Madeira sauce

Frittata of fresh wild mushrooms and baby spinach, glazed with parmesan served with balsamic dressed leaves

desserts

Vanilla pannacotta with honey roasted figs and toasted almonds

Caramelised lemon tart with raspberries

Hot chocolate fondant with Jersey clotted cream

Blackcurrant and cassis jelly with vanilla pod ice-cream

Toffee apple crème brulee with shortbread

To finish

A Trio of Neals Yard cheeses with chutney, grapes, celery and biscuits

See in the new year with us...

Planning to see in the new year with us? Why not order your bottle of champagne on ice to be delivered to your table at midnight?

Really celebrate

Even better, why not really celebrate by booking an overnight stay from just £80.00 per night based on 2 guests sharing a double/twin room, inclusive of Full Suffolk Breakfast. This special rate is available from 31st December to 3rd January 2010.

Booking details

Booking is essential for all festive dining.

New Years eve

a non refundable deposit in the sum of £25 per person along with written confirmation is required when making the booking. Full payment required by 1st December 2009.

A non refundable deposit of £50 will be required for accommodation bookings throughout December.