

CHRISTMAS  
EVE

THE  
SALHOUSE  
HARBOUR  
HOTEL



# CHRISTMAS EVE

Start the festive celebrations with three courses and coffee

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£39 PER PERSON

6.00 - 9.30PM

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## NIBBLES

Nocellera olives / 4.00

Garlic sour dough bread / 4.00

Tempura gherkins with chilli mayo / 4.50

Homemade breads with whipped butter / 4.50

Calamari with aioli / 5.00

## STARTERS

Roasted tomato and red pepper soup,  
truffle oil (GFO/DF)

Beetroot cured sea trout, shaved fennel,  
wasabi crème fraiche (GF/DFO)

Seared pigeon breast, Umbrian lentils, crispy  
pancetta, celeriac and balsamic (GF/DFO)

Fig and Binham Blue bruschetta, roquette  
salad and port wine syrup (GFO)

Duck liver parfait, apple and quince chutney,  
toasted sourdough (GFO)

## MAINS

Porcini tagliatelle, Jerusalem artichoke, wild  
mushroom, cimi de rapa

Pan-fried hake, cockle and samphire risotto,  
lemon oil (GF/DFO)

Crispy herbed polenta, wild mushrooms, basil  
and pine nut pesto, winter leaf salad

Suffolk pork belly and braised cheek,  
dauphinoise potatoes, apple sauce, glazed  
carrots, savoy cabbage (GF/DFO)

28 day aged ribeye steak, confit tomato,  
chestnut mushroom, chunky chips,  
béarnaise sauce (GF/DFO)

## DESSERTS

White chocolate and passionfruit cheesecake,  
mango and stem ginger puree

Mulled wine poached pear, gingerbread,  
whipped vanilla and mascarpone mousse  
(GF/DFO)

Warm treacle and stem ginger tart with  
cinnamon Anglaise

Flourless chocolate torte, Griottines and  
honeycomb (GF)

Duo of Mrs Temple's cheese, homemade  
chutney, biscuits and grapes (GFO)

## SIDES

Chunky chips / 3.50

New potatoes with garlic oil and parsley / 3.50

Honey glazed carrots and parsnips / 3.50

Fine beans and shallots / 3.50

Italian winter leaf salad / 3.50