

CHRISTMAS
DAY

THE
SALTHOUSE
HARBOUR
HOTEL



CHRISTMAS DAY

With champagne and canapes on arrival, followed by four courses and coffee – celebrate Christmas without the washing up

£105 PER PERSON

12.30PM ARRIVAL, 1.15PM SIT DOWN

ON ARRIVAL

Wild mushroom and tarragon tartlet, quail's egg
Sun-dried tomato and mozzarella arancini with pesto
Parmesan and chorizo gougères
Cured salmon, caviar, dill and crème fraiche blinis

TO START

Smoked ham hock, rabbit and foie gras terrine with spiced pineapple relish

TO FOLLOW

Seared king scallops, cauliflower, black pudding, apple and Aspath cyder caramel

MAIN COURSE

Roast Norfolk Bronze turkey, duck fat roast potatoes, seasonal vegetables and all the trimmings

DESSERT

Chef's homemade Christmas pudding, brandy and vanilla custard

TO FINISH

A selection of cheeses
Tea and coffee

Please speak to our staff if you have a food allergy or intolerance. £100 deposit to confirm booking and full payment required by 1st November.