



## CHRISTMAS PARTY

Lunch, Sunday-Thursday £32, Friday & Saturday £36

Dinner, Sunday-Thursday £36, Friday & Saturday £39

### STARTERS

Roasted tomato, red pepper and lentil soup  
truffle oil & homemade bread  
(GFO/DF/VE)

Parma ham, fig & Binham Blue bruschetta, port wine  
syrup  
(GFO/DFO)

Hot smoked salmon, mackerel & spring onion rilette,  
watercress velouté, & crostini  
(GFO/DFO)

Beetroot & thyme risotto with goats' cheese  
(V/VE/GF/DFO)

Duck liver parfait, apple & quine chutney, sourdough  
crostini  
(GFO)

### MAINS

Roasted free range turkey, duck fat potatoes,  
traditional trimmings  
(GFO/DFO)

Confit pork belly, fondant potato, cauliflower purée  
sprout tops, apple & cider sauce  
(GF/DFO)

Wild mushroom and artichoke linguine  
spinach, chili, parmesan  
(V/VEO)

Seared sea bass, tomato, chorizo and roast pepper  
cassoulet, smoked olive oil, pangrattato  
(GF/DFO)

Beer braised feather blade of beef, mustard mash  
roasted parsnips & thyme jus  
(GF/DFO)

### DESSERTS

Christmas pudding, vin santo custard  
(GFO/M)

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

Treacle & stem ginger tart, cinnamon anglaise  
(V)

Duo of Mrs. Temples cheese, homemade chutney,  
biscuits & grapes  
(GFO)

Flourless chocolate torte, boozy cherries & honeycomb  
(GF)

### NIBBLES

Crispy calamari garlic aioli 4.50  
Tempura gherkins with chili mayo / 4.50  
Salthouse bread board with truffle butter / 4.50  
Nocellera olives / 4

### SIDES /4

Hand cut chunky chips  
Salthouse Christmas salad, truffle & parmesan  
Seasonal winter greens, chestnuts and pangrattato  
Roasted new potatoes, garlic and Rosemary

GF – Gluten Free  
GFO - Gluten Free option  
N – Contains Nuts  
DF – Dairy Free  
DFO – Dairy Free option  
V – Vegetarian  
VE – Vegan  
VEO – Vegan option