



## CHRISTMAS PARTY

Lunch £36

Dinner £39

### MAINS

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

Beer braised feather blade beef  
Fondant potato, sprout tops, roscoff onion  
(GF)

Wild mushroom & artichoke rigatoni  
lovage pesto, pangrattato  
(DF/VE/N)

Confit duck leg  
tomato, chickpea & roast pepper cassoulet  
(GF/DF)

Seared seabass  
artichoke, pearl barley, roasted squash  
Winter leaf salad, truffle and clementine dressing  
(GF/DFO)

### DESSERTS

Chefs Christmas pudding, vin santo custard  
(GFO/V)

Vanilla and buttermilk pannacotta  
Mulled spice poached pear, shortbread  
(GF)

Gingerbread and cranberry Bakewell tart  
Clementine icing, cinnamon anglaise  
(V) (N)

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

Dark chocolate "rocky road" terrine  
boozy cherries & salted caramel  
(GF)

### STARTERS

Curried parsnip, apple and lentil soup  
crème fraiche & charred sourdough  
(GFO, DFO)

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

Hot smoked salmon & crayfish cocktail  
baby gem, marie rose, pickled cucumber  
(GF / DFO)

Porcini mushroom & chestnut risotto  
rocket leaf and truffled parmesan  
(V/GF)

Duck liver & calvados parfait,  
apple & plum chutney, granary toast  
(GFO)

### SIDES /4

Hand cut chunky chips

Salthouse Christmas salad, truffle & parmesan  
Seasonal winter greens, chestnuts and pangrattato  
Roasted new potatoes, garlic and Rosemary  
Honey roasted carrots & parsnips

### NIBBLES

Crispy calamari saffron aioli / 5  
Tempura gherkins with sweet chili mayo / 4  
Battered halloumi, smoked tomato relish / 5  
Salthouse bread board with truffle butter / 5  
Nocellera olives / 5

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