



Lunch £37 per person

Dinner £43 per person

STARTERS

Curried butternut squash, lentil & coconut soup
charred sourdough

Parma ham, fig & Binham blue bruschetta
port wine syrup

Hot smoked salmon & crayfish cocktail
baby gem, marie rose, pickled cucumber

Artichoke & chestnut risotto
shaved chestnut & rocket leaf

Duck liver & calvados parfait,
apple & plum chutney, granary toast

MAINS

Roasted free range turkey, duck fat potatoes,
traditional trimmings

Beer braised feather blade beef
bubble & squeak potato cake, king oyster mushroom

Wild mushroom & spinach tagliatelle
pesto cream & pangrattato

Confit duck leg
turnip boulangère potato, mulled spiced red cabbage

Seared seabass
candied beets, pearl barley, roasted squash,
winter leaf salad, truffle and clementine dressing

DESSERTS

Chefs Christmas pudding, vin santo custard

Vanilla and buttermilk pannacotta
mulled spice poached pear, gingerbread

Ginger & clementine treacle tart, cinnamon anglaise

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

Dark chocolate & chestnut torte, boozy cherries
& salted caramel

CHRISTMAS PARTY 2023

NIBBLES

Tempura gherkins with sweet chili mayo / 4.5
Garlic & herb focaccia & Tuscan olive oil, aged balsamic / 5
Nocellera olives / 5

SIDES /5

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