

# THE SALT ROOM

## NEW YEAR'S EVE MENU 2022

**EARLY SEATING - RESERVATIONS FROM 5-7PM**  
FOUR COURSES & GLASS OF SPARKLING ON ARRIVAL

### GLASS OF SPARKLING

*125ml | Goring Blanc de Blancs, Winston Estate*

#### Local Sourdough

*Truffle Butter, Crispy Crackling, Pickled Thyme*

#### Maldon Oysters, Shallot Vinegar, Lemon,

*Available only by preorder - £3 each*

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### TO START

#### King Crab

Confit Salmon, English Wasabi

OR

#### Ricotta Stuffed Courgette Flower

Black Olives, Capers, Chilli

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### MAINS

#### Dry Aged Chateaubriand

Lobster Tortellini, Lobster Sauce, Pomme Anna  
*(Shaved Black Truffle at £15 Supplement)*

OR

#### Halibut & Grilled Wild Red Prawn

Imperial Caviar, Raz Al Hanout Butter

#### Salt Baked Celeriac

Black Truffle Pierogi, Aged Parmesan

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### DESSERT

#### Plantation Rum Baba

Chantilly Cream, Fire-Roasted Pineapple, Caramel

*The Salt Room Petit Fours*

**£ 8 5 PER PERSON**

### ADDITIONAL SIDES

#### French Fries, 4

Seaweed Salt

#### Creamy Peas, 6

Sugar Snaps, Mangetout, Garlic,  
Preserved Lemon

#### Red Pepper Quinoa, 6

Spinach, Saffron Dressing

#### Little Gem Salad, 5

Caesar Dressing, Crispy Shallot,  
Parmesan

#### Tender Stem Broccoli, 6

Garlic, Pickled Lemon, Chilli,  
Pine Nuts

#### Crispy Jersey Royal Potatoes, 6

Garlic & Herbs

*Please be advised that The Salt Room is now a cashless venue. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be 100% allergen free. A 12.5% discretionary service charge will be added to your bill, 100% of which goes directly to the team. Menu is subject to change.*