

THE SALT ROOM

NEW YEAR'S EVE MENU 2022

LATE SEATING - RESERVATIONS FROM 7PM ONWARDS
SIX COURSES & GLASS OF CHAMPAGNE

CHAMPAGNE TOAST

125ml | Laurent-Perrier, La Cuvée Bru

Local Sourdough

Truffle Butter, Crispy Crackling, Pickled Thyme

Beetroot Macaron

Whipped Goats Curd, Aged Balsamic (v)

Lobster Royale

English Muffin, Poached Quail's Egg

Scallop Tartlet

Yuzu, Kaffir Lime, Oyster Leaf

TO START

King Crab

Confit Salmon, English Wasabi

OR

Ricotta Stuffed Courgette Flower

Black Olives, Capers, Chilli (v)

MAINS

Dry Aged Chateaubriand

Lobster Tortelleni, 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 (v)

CHEESE

Stuffed Tunworth Cheese Bite

Caramelised Onion, Pedro Jimenez (v)

DESSERT

Plantation Rum Baba

Chantilly Cream, Fire-Roasted Pineapple, Caramel (v)

The Salt Room Petit Fours

£ 120 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.