



# THE SALT ROOM

## NEW YEAR'S EVE MENU

EARLY SEATING - £80 PER PERSON

---



### TO START



#### Charred Orkney Scallop

Sauternes, 'Nduja Butter

#### Salt-Aged Loch Duart Salmon Carpaccio

Caviar, Kohlrabi, Finger Lime, Verjus

#### Wild Game Terrine

Quince Chutney, Pickled Walnut

#### Celeriac & Jersey Royal Rösti

Truffle Hollandaise, Black Garlic, Wilted Spinach

---

### MAINS

#### Dover Sole Meunière

Tenderstem, Roscoff Onion, Gherkins

#### Pan Fried Halibut

Violetta Artichoke, Salsify, Caviar & Champagne Sauce

#### Dry Aged Lake District Venison Fillet

Pomme Dauphine, Girolles, Porto "Jus Gras"

#### Tempura King Oyster Mushrooms

Pickled Shimeji, Charred Broccoli,  
Mushroom & Truffle Consommé

---

### DESSERTS

#### Chocolate Delice

Bitter Sable Biscuit, Aero, Jersey Milk Ice Cream


#### Frangipane

Stem Ginger, Poached Rhubarb, Ice Wine

#### Meringue Sphere

Sea Buckthorn, Burnt Citrus, Crème Fraîche

---



*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.*



# THE SALT ROOM

## NEW YEAR'S EVE MENU

LATE SEATING - £120 PER PERSON

---

### SNACKS



Tuna Tartare Taco

Prawn Brioche Toast

Truffled Cauliflower Tartlet

---

### TO START

Charred Orkney Scallop  
Sauternes, 'Nduja Butter

Salt-Aged Loch Duart Salmon Carpaccio  
Caviar, Kohlrabi, Finger Lime, Verjus

Wild Game Terrine  
Quince Chutney, Pickled Walnut

Celeriac & Jersey Royal Rösti  
Truffle Hollandaise, Black Garlic, Wilted Spinach

---

### MAINS

Dover Sole Meunière  
Tenderstem, Roscoff Onion, Gherkins

Pan Fried Halibut  
Violetta Artichoke, Salsify, Caviar & Champagne Sauce

Dry Aged Lake District Venison Fillet  
Pomme Dauphine, Girolles, Porto "Jus Gras"

Tempura King Oyster Mushrooms  
Pickled Shimeji, Charred Broccoli,  
Mushroom & Truffle Consommé

---

### CHEESE

Truffled Baron Bigod Brie  
Fig & Walnut Bread, Chestnut Honey

---

### DESSERTS



Chocolate Delice  
Bitter Sable Biscuit, Aero, Jersey Milk Ice Cream

Frangipane  
Stem Ginger, Poached Rhubarb, Ice Wine

Meringue  
Sea Buckthorn, Burnt Citrus, Crème Fraîche

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.