



# THE SALT ROOM

CHRISTMAS DAY LUNCH 2023



Welcome Drink- *Veuve Clicquot*

## SNACKS

Jersey Oysters 3.5 each

**Tuna Tartare**

Cured Egg Yolk, Potato Rosti

**Crispy Soft Shell Crab**

Seaweed Tartare

**Artichoke Fritto**

Rosemary Stracciatella, Lemon

## STARTERS

**Cep & Confit Chestnut Ravioli**

Wild Mushroom Cream, Winter Truffle

**Roasted Scallop & Lobster**

Celeriac, Hazelnuts, Apple, Homardine

**Treacle Cured Salmon Gravlax**

Beetroot, Horseradish Crème, Dill, Caviar

**Smoked Duck & Foie Gras Terrine**

Prunes, Armagnac, Brioche

## MAIN COURSE

**Tranche of Cornish Turbot**

Champagne Beurre Blanc, Spinach, Truffle

**Grilled Fillet of Salt Aged Beef**

Bone Marrow Jus, Carrots, Girolles

**Sage & Cranberry Bronze Turkey**

Red Cabbage, Merguez Pigs in Blanket, Jus

**Aubergine, Artichoke & Tomato Tart**

Smoked Onion Soubise

*Table is served with ~ Roasted Potatoes, Seasonal Vegetables & Traditional Trimmings*

## DESSERT

**Dark Chocolate Delice**

Banana, Passionfruit Caramel, Parfait

**Warm Christmas Pudding**

Brandy Custard, Blackberries, Pecans

**Baked Tunworth Wheel**

Honey Glazed Figs, Walnuts, Bruschetta

*For two to share*

**£135 PER PERSON**