

THE SALT ROOM

NEW YEAR'S EVE MENU 2023

SNACKS

Dorset Crab Arancini, Squid Ink Mayo
Smoked Cod's Roe, Pickled Onions, Nori
Scottish Girolles, Vol-au-vent

STARTERS

South Coast Scallops, Champagne, Caviar
Partridge, Pheasant and Duck Liver Terrine, Apple Chutney
Roasted Squash and Sage Raviolo, Truffle Butter

MAIN COURSE

30 Day Dry Aged Irish Fillet of Beef, Peppercorn Sauce
Fillet of Line Caught Turbot, Bordelaise Sauce, Chives
Croatian Cheese, Walnut and Spinach Pithivier, Cranberries

With all the trimmings

Potato Terrine, Rainbow Chard, Buttered Carrots

DESSERT

Dark Chocolate Tart, Pistachio Ice Cream
Bread & Butter Pudding, Clotted Cream, Poached Apricots
Salt Room Sweets *for 2 to share*

£90 PER PERSON

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NEW YEAR'S EVE 2023

LATE NIGHT MENU



Veuve Clicquot Brut, Yellow Label

SNACKS

Dorset Crab Arancini, Squid Ink Mayo
Smoked Cod Roe, Pickled Onions, Nori
Scottish Girolles, Vol-au-vent

STARTERS

South Coast Scallops, Champagne, Caviar
Partridge, Pheasant and Duck Liver Terrine, Apple Chutney
Roasted Squash and Sage Raviolo, Truffle Butter

MAIN COURSE

30 Day Dry Aged Irish Fillet of Beef, Peppercorn Sauce
Fillet of Line Caught Turbot, Bordelaise Sauce, Chives
Croatian Cheese, Walnut and Spinach Pithivier, Cranberries

With all the trimmings

Potato Terrine, Rainbow Chard, Buttered Carrot

CHEESE COURSE

Sussex Cheeses, Walnut Bread, Quince Paste, Truffle Honey

Apple Sorbet, Calvados

DESSERT

Dark Chocolate Tart, Pistachio Ice Cream
Bread & Butter Pudding, Clotted Cream, Poached Apricots
Salt Room Sweets *for 2 to share*

£120 PER PERSON