

THE SALT ROOM

CHRISTMAS DAY MENU 135pp

At The Salt Room, the festive season is about gathering with those who matter most—sharing incredible food, stories, and memories by the sea. This year, we're doing what we do best: simple, honest food with bold flavours, all with a festive twist.

CHAMPAGNE	Bottle	SNACKS
Veuve Clicquot Brut NV	90	Maldon Rock Oysters Shallot & Yuzu Mignonette
Veuve Clicquot Rosé NV	110	Dungeness Crab & Lobster Beignets Seaweed Tartare
Pol Roger, Vintage 2013	170	Obsiblu Prawn Toast Sesame Dressing
Dom Perignon 2013	285	Truffled Cheese Puffs Aged Parmesan & Rock Chive

STARTERS

Winter Black Truffle & Tunworth Cheese Soufflé (v) Datterini, Radish Cress
Coal Roasted Diver Scallops Ibérico Crisp, Roasted Ceps, Whipped Acorn Squash
Treacle Cured Salmon Charred Radicchio, Ash-Burnt Beets, Chablis Shallot Dressing
Blue Sussex Lobster Waldorf Salad, Endive, Nashi Pear, Pickled Walnut Dressing

MAINS

Wild Turbot Pink Fir Potato, Coastal Sea Greens, Lobster Bisque
Bedlam Farm Squash (v) Sweet & Sour Chard, Whipped Tofu, Cobnut Romesco
Fillet of Salt Aged Beef Beef Cooked Chips, Spinach Rockefeller, Peppercorn Sauce
Malt-Glazed Norfolk Turkey Pigs in Blankets, Triple Cooked Roasties, Sprouts & Chestnuts, Roast Pan Gravy

DESSERTS

Mince Pies Brandy Cream
A Twist of Lemon Sable Biscuit, Mint Gel
The Salt Room Sweets Pâte de Fruits, Salted Caramel Fudge, Nutella Marshmallow
Christmas Pudding Coupe Whipped Vanilla & White Chocolate Namelaka, Milk Tuile

CHEESE

Selection of British Artisan Cheeses Eccles Cake, Cranberry Pickle & Celery

(v) Vegetarian (vg) Vegan

Please alert your server to any allergies or dietary requirements. 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 free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.