

THE SALT ROOM

NYE 2024 SET MENU

95PP

SNACKS

Swordfish Empanadas *Curry Aioli*

Smoked Potato Beignets *Truffle, Rock Chive, Brioche*

STARTERS

Diver Scallops *Creamed Young Leeks, Caviar, Saffron Orange Fume*

Clay Baked Beetroots *Radicchio, Tahini, Pomegranate*

Wild Game Terrine *Pistachio, Plum, Brioche*

MAINS

34 Day Salt-Aged Fillet of Black Angus Beef

Roast Monkfish Wellington *Spoon Spinach, Scallop Mousse, Winter Truffle*

Fillet of Wild Turbot *Fricassee of Potatoes, Roast Scampi, Langoustine Bisque*

All mains served with

Potato Dauphinoise, Sautéed Wild Greens

DESSERTS

Mille-Feuille *Chamomile, Fig, Yoghurt*

Chocolate Namalaka *Pistachio, Blackberries, Chocolate Sorbet*

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.

THE SALT ROOM

NYE 2024 SET MENU 110PP

SNACKS

Swordfish Empanadas *Curry Aioli*

Smoked Potato Beignets *Truffle, Rock Chive, Brioche*

STARTERS

Diver Scallops *Creamed Young Leeks, Caviar, Saffron Orange Fume*

Clay Baked Beetroots *Radicchio, Tahini, Pomegranate*

Wild Game Terrine *Pistachio, Plum, Brioche*

MAINS

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All mains served with

Potato Dauphinoise, Sautéed Wild Greens

DESSERTS

Mille-Feuille *Chamomile, Fig, Yoghurt*

Chocolate Namalaka *Pistachio, Blackberries, Chocolate Sorbet*

Selection of British Artisan Cheeses *Chutney, Grapes, Seeded Crackers*

NYE Countdown Champagne

Coplimentery Glass of Veuve Clicquot Yellow Label Brut

THE SALT ROOM

NYE 2024 SET MENU VEGETARIAN/VEGAN 7OPP

SNACKS

KFC Korean Fried Cauliflower Slider *Milk Bun, Bread & Butter Pickle, Garlic Aioli*
Smoked Potato Beignets *Truffle, Rock Chive, Brioche*

STARTERS

Artichoke Gnocchi *Crispy Sunchoke, Red Amaranth, Roasted Cauliflower Mornay*
Clay Baked Beetroots *Radicchio, Tahini, Pomegranate*

A TASTING OF BEDLAM VEGETABLES

Apple & Rosemary Baked Celeriac Wellington
Munchkin Pumpkin Arancini
Romanesco & Wild Sage Pot Pie

All mains served with

*Triple Cooked Chips, Spinach Rockefeller, Garlic Garden Greens,
White Onion & Black Garlic Jus*

DESSERTS & SWEETS

Brioche Brûlée *Chamomile, Fig, Yoghurt*
Sweets *Macaron, Pâte de Fruits, Marshmallow, Hazelnut Bonbon, Matcha Lollypop*

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