



THE SALT ROOM

CHRISTMAS DAY MENU

SNACKS FOR THE TABLE

Prawn Toast
Marie-Rose Sauce

Soda Bread
Guinness Butter

Pigs In Blanket
Mustard Glaze

STARTERS

Twice-Baked Cheese Soufflé
Cheese Sauce, Bitter Leaf Salad

Honey-Glazed Ham Hock Terrine
Celeriac Remoulade, Mustard Fruit Purée

Pan-Roasted Scallops
Jamón Crisp, Cauliflower Purée, Jus Gras, Hazelnuts

Dublin Bay Shrimp Cocktail
Winter Tomato, Brown Crab Brioche Finger

MAINS

Grilled Turbot
Lobster Medallion, Sea Kale, Shellfish Peppercorn Sauce

Roasted Turkey Crown
Confit Smoked Leg, Stuffing

Wild Mushroom and Chestnut Wellington
Roasted Heritage Carrots, Red Currant

Grilled Shorthorn Fillet of Beef
Roasted Prawns, Confit Shallot, Madeira Jus

TO SHARE

Salt-Aged Aberdeen Angus Prime Rib
Smoked Bone Marrow Pangrattato, Pan Jus



Festive Trimmings

*Duck Fat Roast Potatoes, Glazed Carrots, Garlic-Buttered Sprouts and Winter Leaves,
Braised Red Cabbage, Yorkshire Pudding, House Gravy*

DESSERTS

Dark Chocolate Parfait
*Kirsch Cherries, Coffee
Honeycomb*

Christmas Pudding Treacle Tart
*Pedro Ximénez Anglaise,
Clotted Cream*

Pavlova
*Pistachio Crema, Fig
and Clementine*

For the Table

Selection of British Cheeses and Homemade Mince Pies

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MERRY CHRISTMAS

FROM THE TEAM AT THE SALT ROOM