

THE SALT ROOM

CHRISTMAS DAY MENU

£150



SNACKS FOR THE TABLE

SESAME PRAWN TOAST, Chilli crunch dip

WHIPPED COD'S ROE, Smoked paprika crisps

JAMBON IBERICO

STARTERS

BRITISH OYSTERS, Champagne granita, balsamic pearls, sea purslane

DUCK ORANGE PATE, Confit duck salad, plum chutney, grilled toast

JOSPER GRILLED LEEKS, Brown crab mayonnaise, Cornish crab, chervil

ROASTED SCALLOPS IN THE SHELL, 'Nduja & caper butter sauce

MAINS

ROASTED CORNISH TURBOT, Cockle & saffron escabeche vinaigrette

28 DAY IRISH FILLET OF BEEF, Cognac & wild mushroom pepper sauce

ROASTED TURKEY CROWN, Sage & onion stuffing, maple glazed pigs in blanket

SERVED WITH FESTIVE TRIMMINGS

Duck fat roast potatoes, Glazed carrots, Garlic-buttered sprouts, Braised red cabbage, House gravy

DESSERTS

PAVLOVA, Frangelico Chantilly, poached pears, toasted almonds (V)

SALT CARAMEL & DARK CHOCOLATE GANACHE TART, Crème fraîche, candied orange (V)

CHRISTMAS BAKEWELL TART, Clotted cream (V)

~

SELECTION OF BRITISH CHEESE, spiced plum chutney, crackers £12PP SUPPLEMENT

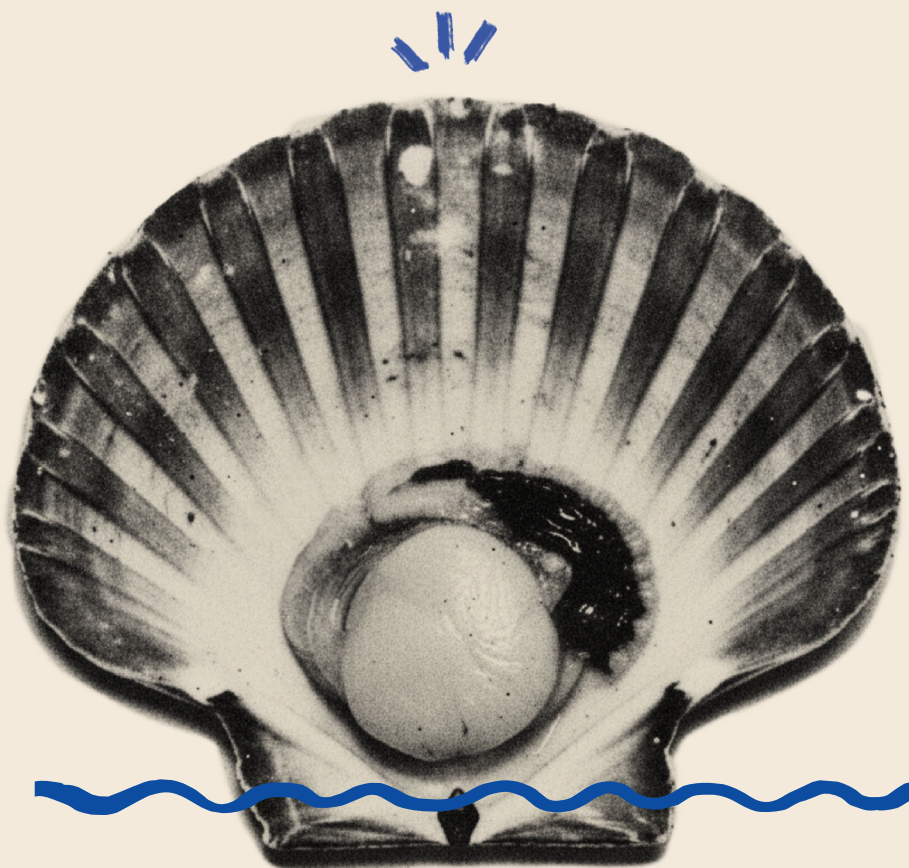
~

HOMEMADE MINCE PIES

(V) - Vegetarian, (VG) - Vegan, (VGO) - Vegan option available. Please inform your server of any allergies or dietary needs.

While we take care to accommodate, our open kitchen means we can't guarantee allergen-free dishes.

A discretionary 12.5% service charge goes entirely to our team. We are a cashless venue.



THE *SALT* ROOM

PROUDLY BRIGHTON. FROM SHORE TO PLATE.