

THE SALT ROOM

VEGETARIAN CHRISTMAS DAY MENU

£150



SNACKS FOR THE TABLE

FOCACCIA, Extra virgin olive oil, olives (VG)

EDAMAME TOSTADO, Salsa macha, pico de gallo (VG)

WHITE BEAN DIP, Fennel fronds & crisps (VG)

STARTERS

BEETROOT TARTARE, Blackberries, hazelnut cream, toasted hazelnuts (VG)

JOSPER GRILLED LEEKS, Stracciatella, mustard seeds, dill, pink peppercorns (VG)

MAINS

WILD MUSHROOM FILO, Celeriac cream, crispy kale (VG)

DELICA PUMPKIN, Whipped tofu, spiced pepitas, oat granola & crispy sage (VG)

SERVED WITH FESTIVE TRIMMINGS

Roast Potatoes, Glazed Carrots, Garlic Sprouts, Braised Red Cabbage, Veggie Gravy

DESSERT

VEGAN PAVLOVA, Frangelico Chantilly, poached pears, toasted almonds (VG)

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

CHRISTMAS BAKEWELL TART, Clotted cream (V)

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

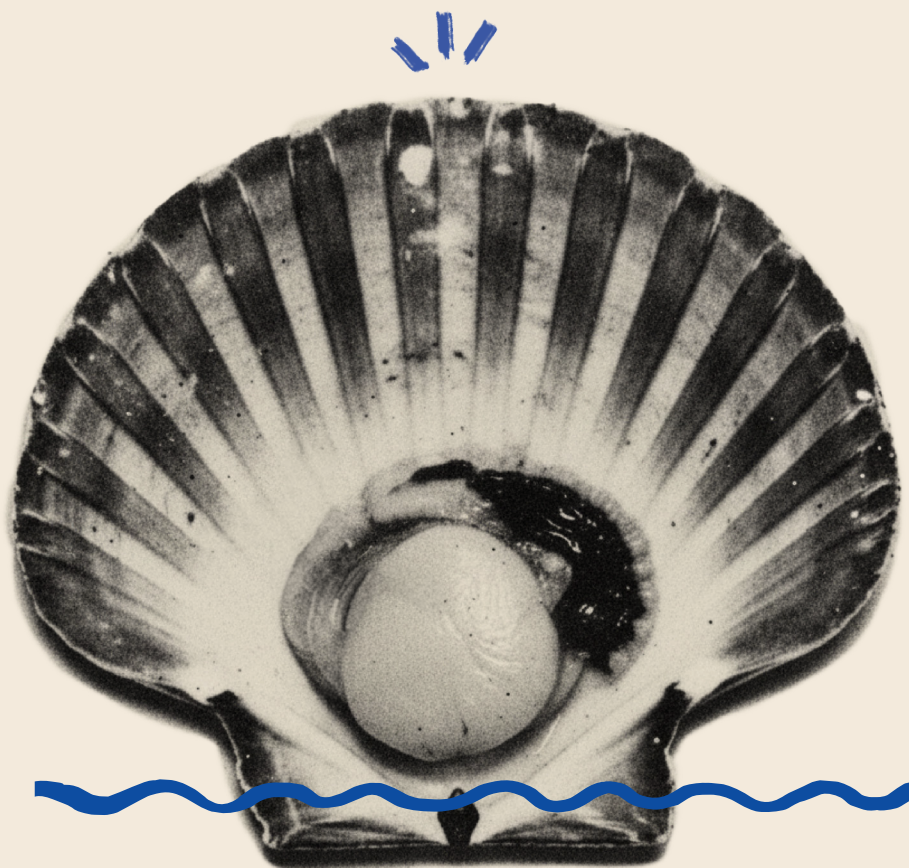
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HOMEMADE MINCE PIES (V)

(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.