

THE SALT HOUSE

KITCHEN

Christmas Fayre Menu 2015

Starters

Cream of Wild Mushroom & Chestnut Soup

Pear, Beetroot & Walnut Salad with a Blue Cheese Dressing

Tiger Prawns wrapped in Pancetta & Sautéed in Garlic, Lemon & Basil Butter, served on a Bruschetta

Duck & Orange Pate served with Side Salad, Hand Carved Toast Fingers & Caramelised Red Onion Chutney

Mains

Roast Turkey Breast & Leg stuffed with Cranberry, Chestnut & Sausage meat. Served with Pigs in Blankets & Rich Gravy

Roasted Strip Loin of Beef with a Mustard Glaze, Rich Gravy & Herby Yorkshire Pudding

Oven Roasted Cod Loin wrapped in Parma Ham on a bed of Puy Lentils & a Lemon Drizzle

Seasonal Nut Roast with Cranberries & Chestnuts & Vegetable Gravy

Porcini Mushroom Ravioli tossed in a Sage Butter with Garlic Bread

Oven Roasted Duck Breast with a Spiced Orange & Cranberry Sauce

The above dishes are served with Goose Fat Roasties & Creamy Mash Potato, Carrots, Sprouts, Pureed Turnip & Honey Glazed Parsnips

Desserts

Cumbrian Christmas Pudding with Brandy Sauce

White Chocolate & Raspberry Trifle

Local Cheeseboard served with Onion Chutney & Scottish Oatcakes

Spiced Apple & Plum Crumble with Double Ginger Ice Cream

Trio of Beckleberrys Ice Cream

Finishing off with Coffee & Chocolate Mints

Two Courses £16.95; Three Courses £21.95