

# THE SALT HOUSE

## KITCHEN

### Starters

Homemade Leek & Potato Soup  
Duck Mousse served with Toast Fingers and Chutney  
Classic Homemade Prawn Cocktail  
Crispy Potato skins with Garlic Dip

### Mains

Topside of Beef  
Pork Loin with Homemade Cranberry, Sage, Onion & Sausage meat stuffing  
Sliced Turkey Breast with Homemade Cranberry, Sage, Onion & Sausage meat stuffing  
Roasted Leg of Lamb (*£1.50 Supplement*)

*All of the above dishes come with Giant Yorkshire Pudding, Duck Fat Roasties, Creamed Potatoes,  
Seasonal Vegetables & Rich Gravy*

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Penne Pasta with Salmon, Tiger Prawns & Pancetta served with a Creamy Mushroom Sauce

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Steak & Ale Pie served with Chips & Mushy Peas or Mashed Potato and Vegetables

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Beer Battered Fish & Homemade Chunky Chips with Mushy Peas & Tartar Sauce

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Butternut Squash & Sage Risotto

### Desserts

Sticky Marmalade Cake with Custard  
Raspberry and White Chocolate Cheesecake  
Banoffee Pie  
Trio of Beckleberry Ice creams  
Local Cheeseboard served with Oatcakes & Chutney (*£1.50 Supplement*)

**1 Course £8.95; 2 Courses £11.95; 3 Courses £14.95**

**Children's Sunday Lunch £6.50**