

Salterns Hotel

CHRISTMAS DAY MENU 2018

STARTERS

Sliced Scottish Smoked Salmon With Fennel & White Crab Salad, Lemon Dressing & Green Herbs (gfp)

Cream Of Celeriac Soup, Finished With Truffle Oil, Apple & Chestnuts & Served With Warm Walnut Bread (v)

'Greek Mezze'- Sliced Salami, Greek Feta Cheese, Mixed Marinated Olives, Char-Grilled Pitta & Sun-Blushed Tomatoes. Dressed With Red Pepper Hummus & Rocket

Warm Indian Vegetable Pakoras Served On Banana Leaf, With Green Tomato Chutney, Fresh Cucumber & Coriander Salad (v) (gfp) (vegan)

Panko Bread-Crumbed Crab Cake, Chilled Crab Cannelloni, Fresh Tomato Dressing & Herbs

MAIN COURSE

Medallion Of Turkey Breast With Festive Sausage-meat Stuffing, Served With Butter Roasted Potatoes, Carrot Baton Bundle, Smokey Bacon Wrapped Chipolata Sausage, Cranberry Jelly & Gravy

Herb Roasted Sirloin Of British Beef, Truffle Mashed Potato, French Beans & Wild Mushroom & Port Jus (gfp)

Lemon & Herb Marinated Salmon Fillet With Buttered Kale & Spanish Style Chorizo, White Bean & Roasted Pepper Stew (gfp)

'Vegetable Wellington'- Beetroot, Somerset Brie & Walnuts Baked In Buttery Puff Pastry, Served With Pesto Dressed New Potatoes & Green Vegetables (v)

(All Main Courses Served With Buttered Seasonal Vegetables & New Potato Medley)

DESSERTS

Chocolate Brownie Slice, Fresh Mango, Mango Puree, Chocolate Shard & Coconut Cream

Warm Traditional Christmas Pudding With Red-Currants & Home-Made Brandy Sauce

French Brie & Mature Cheddar Cheeses Served With Plum & Apple Chutney, Celery Batons, Grapes & Cracker Biscuits

Crispy Meringue Nest Filled With Mild Rose Cream & Topped With Fresh Strawberries, Pistachios, Honey & Rose Petals (gfp)

Freshly Brewed Tea Or Douwe Egbert's Coffee With Mini Mince Pies

GFP - Gluten Free Products
V - Vegetarian

£79 Per Guest