

Salterns Hotel

BOXING DAY 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

MAIN COURSE

Roasted Loin Of Pork With 'All The Trimmings'- Roast Potatoes, Honey Glazed Parsnips, Yorkshire Pudding, Bramley Apple Sauce, Crackling & Gravy

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

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

Two Courses - £25.50 including Tea and Coffee
Three Courses - £29.00 including Tea and Coffee