

Salterns Hotel

CHRISTMAS PARTY MENU 2019

Choose from our 3-course Christmas party menu. Includes Christmas decorations, disco and dancing until 1.00am. Arrive from 7.30pm for 8.00pm & dress smart casual for a fun night out!

STARTERS

Scottish Smoked Salmon, Fennel, White Crab, Lemon Vinaigrette & Micro Herbs
(Gluten Free)

Honey Roast Parsnip Soup, Smoked Paprika Oil and Parsnip Crisps (v)

Homemade Chicken Liver Pate, Melba toast, Red Onion Chutney and Watercress

Micro Herb Salad of Heritage Tomato Black Olive Tapenade, Goats Cheese
Mousse and Toasted Pinenuts

MAIN COURSE

Escalope of Roasted Turkey Breast with Homemade Cranberry and Sage
Stuffing, Served With Duck Fat Roast Potatoes, Sprouts and Roasted Roots,
Smokey Bacon Wrapped Chipolata Sausage and Turkey Jus

Classic Beef Bourguignon -Diced Slow Cooked Beef Shin, Streaky Bacon, Button
Mushrooms and Pearl Onions with Creamy Mashed Potatoes and Green Beans

Roasted Fillets of Sea Bass with Pesto New Potatoes, Sautee Heritage Carrots,
Garden Pea's and a Fresh Tomato and Lime Salsa (gfp)

Homemade Mediterranean Vegetable Lasagne Topped with Mozzarella Cheese
with Tomato and Basil Sauce with Watercress and Pinenut Salad (v)

(All Main Courses Served With a Side Portion of Seasonal Vegetables)

DESSERTS

Triple Chocolate Slice, Chantilly Cream, Chocolate Shards, Amaretti Crumb
and Winter Berry Compote

Salterns Sticky Toffee Pudding, Toffee Sauce and Vanilla Ice Cream

Homemade Eton Mess with Mixed Winter Berries, Chantilly Cream and Digestive
Biscuit Crumb

French Brie & Mature Cheddar Cheeses Served With Red Onion Chutney, Celery,
Grapes & Crackers

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

GFP - Gluten Free Products

V - Vegetarian

Friday & Saturday Nights During December- £34.00 Per Guest