

# THE SALT HOUSE

—KITCHEN—

## New Year's Eve Menu 2015

Tiger Prawns wrapped in Pancetta, sautéed in Garlic, Lemon & Basil Oil. Served on an Olive Bruschetta.

Twice Baked Goats Cheese Soufflé with Apple & Walnut Salad and Pesto & Balsamic Drizzle.  
Venison Terrine with Date & Orange Chutney, Watercress Salad and Kumquat & Walnut Toast Fingers.

Fillet Steak Skewers with a Mango & Tamarind Dipping Sauce, Toasted Cashews & Asian Salad.



Champagne Sorbet



Pumpkin Ravioli tossed in a Sage Beurre Noisette topped with Crushed Amaretti & Fresh Parmesan. Served with Rocket Salad and Olive & Garlic Bread.

Roasted Loin of Scottish Venison on a bed of Potato & Celeriac Mash with Roasted Beets and a Blackberry & Merlot Reduction.

Supreme of Turbot on a bed of Crushed Potatoes with Dill & Soft Shell Crab, Creamed Savoy Cabbage, Crispy Parma Ham & Slow Roasted Vine Tomatoes.

Beef Fillet with a Gratin of Wild Mushrooms & Mordon Blue. Served with a Potato Fondant and sautéed Kale & Pancetta.



Chocolate & Cointreau Torte with Spiced Orange Curd, Chocolate Crumble & Chantilly Cream

Ameretto & Sour Cherry Posset with Lemon & Almond Biscotti

Mojito Cheesecake on a Chocolate Base with Mint Crystals and a Rum & Mint Granita

Local Cheeses with Millers Artisan Cheese Biscuits, Celery, Apple, Plum Chutney & House Pickled Onions



Finishing with Coffee & Chocolate Mints

The Superb Stephanie Clift will be performing from 8pm

**£55.00pp**