



THE SALT HOUSE KITCHEN

Christmas fayre 2016

All of our food is cooked fresh to order so your patience would be greatly appreciated during busier times.

Starters

Smooth Duck Mousse, Spiced Mulled Wine Chutney & Granary Fingers

Tiger Prawn & Smoked Salmon Salad, Lemon & Chive dressing

Roasted Red Pepper & Basil Soup, Garlic & Pesto Crostini (v)

Smoked Chicken, Pancetta & Stilton Tart with an Orange & Cranberry Drizzle

Mains

Roast Cumbrian Turkey Breast served with Pigs in Blankets, Chestnut, Cranberry & Herb Stuffing in a Rich Gravy

Beef & Double Maxim Casserole with Stilton & Thyme Dumpling

Fillet of Salmon with a Watercress, Lemon & wholegrain Mustard Sauce

Chicken Breast stuffed with Black Pudding, Walnuts & Tarragon wrapped in Pancetta & served with a Whiskey Jus

All of the above dishes are served with Duck Fat Roasties, Mashed Potato & Seasonal Veg

Sweet Potato & Butternut Squash Risotto topped with a Sweet Potato Crisp & Wild Rocket (v)



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Desserts

Northumberland Christmas Pudding with Brandy Sauce

Strawberry & Amaretto Trifle

Sticky Marmalade Pudding with Double Ginger Ice Cream

Baileys & Chocolate Cheesecake with Chantilly Cream

Local Weardale Cheeseboard, Artisan Crackers, Grapes & Celery (£1.50 supplement)

Two Courses £18

Three Courses £22.50