



THE SALT HOUSE
KITCHEN

New Year's Eve 2016

Reservations available between 7pm and 9:30pm live music performed by Local
Female Vocalist Stephanie Clift from 9pm

£55pp

To Start:

Boudin Noir, Chorizo & Baby Potato Salad with a Poached Quails Egg, Apple, Mustard &
Rapeseed Dressing

Wild Mushroom Risotto Cake on a bed of Parmesan Cream, Topped with Wild Rocket (V)

Hot Smoked Salmon Timbale topped with a King Prawn & accompanied by a Chilli, Lime &
Coriander Salsa

Ballotine of Corn Fed Chicken with an Asparagus & Fresh Herb Valoute

Intermediate:

Champagne Sorbet

Mains:

Supreme of Guinea Fowl with Buttered Greens, Roast Garlic Mash & a Cranberry, orange &
Pomegranate Sauce

Monkfish wrapped in Parma Ham on a Potato Rosti with a Crab & Prawn Bisque, finished with
Fresh Samphire

Saddle of Venison with Duck Fat Roast Potatoes, Beer Glazed Carrots, Oven Roasted Fig, Red
Wine & Juniper Berry Jus

Herb Gnocchi with Tomato Salsa, mini Goats Cheese & Spinach open Omelette (V)

Corn Fed Chicken Supreme Chasseur with Wholegrain Mash, Braised Leek & Bacon



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Desserts:

Kir Royale Champagne Pannacotta with Freeze Dried Raspberries, Raspberry Gel, Champagne & Raspberry Macaroon

Lemon Sherbet Cheesecake with a Cola Gel & Popping Candy

Black Forest Dome, Flavours of Black Forest Gateaux & warm Chocolate Sauce

Local Weardale Cheeseboard, Artisan Crackers & Handmade Chutney

To Finish:

Coffee/Tea & Homemade Chocolate Truffles