



Christmas at Salomons

Party Nights

Starters

Prawn & crayfish salad with Bloody Mary sauce,
mini baby gem lettuce, spelt bread **GFO DF**

Roasted beetroot carpaccio with orange, pistachio & herb oil **GF VG N**

Chicken & leek terrine wrapped in pancetta
with plum chutney & toasted sourdough **GFO**

Mains

Roasted free range turkey breast, with apricot & sage stuffing,
pig in blanket, roast potatoes, seasonal vegetables & turkey jus **GF DF**

Festive lentil, chestnut & cranberry loaf, with roast potatoes,
seasonal vegetables finished with a rich mushroom gravy **GF VG**

Pan fried sea bream, brown butter, capers & citrus,
creamy celeriac mash, buttered French beans **GF CMO**

Desserts

Raspberry & white chocolate roulade,
with raspberry gel and white chocolate snow **GF V**

Locally sourced cheese board with farmhouse chutney,
celery, grapes, & crackers **GFO V**

Traditional Christmas pudding, with brandy
& vanilla sauce, redcurrants **GFO V CMO**

CMO choice menu only **V** vegetarian **VO** vegetarian option on request **VG** vegan **VGO** vegan option on request

GF gluten free **GFO** gluten free option on request **N** contains nuts **DF** dairy free **DFO** dairy free option available

If you have a food allergy, intolerance, or other dietary requirements - please speak to a member of staff