

Christmas at Salomons Estate

FESTIVE
PARTY

STARTERS

Leek, potato & chestnut soup with feta cheese & thyme croute *(v)* *(can be made vegan & gf on request)*

Duck liver parfait, spiced clementine chutney, toasted spring onion & sesame seed bread

Hot smoked halibut, radish, cucumber ribbon, sautéed pearl onions with dill crème fraiche *(gf)* *(can be df on request)*

MAIN COURSE

Roasted free range turkey breast, apricot stuffing, pigs in blanket, roast potatoes, seasonal vegetables & turkey jus *(gf, df)*

Roasted haddock fillet, cumin roasted new potato cake & braised leeks with a fennel & tomato sauce *(gf, df)*

Butternut squash, leek & spinach gratin, celeriac ribbon, sunflower seed purée with wilted greens & rosemary potato cake *(v)* *(vegan on request)*

DESSERT

Chocolate tart au citron, white chocolate ice cream & raspberry gel

Locally sourced cheeseboard with farmhouse chutney, celery, grapes and crackers *(gf on request)*

Ginger & caramel apple pudding, rhubarb compote with cinnamon whipped cream *(can be made vegan & gf on request)*