



SALT & SAGE

BISTRO

STARTERS

Winter Vegetable Soup

Served with crusty bread (G, C, Su)

Ham Hock Terrine

With spiced chutney & toasted brioche (G, D, E, Su)

Grilled Hampshire Asparagus

Served with Smoked Salmon with a Dill Crème Fraîche (G, F, D, E, Su)

Baked Camembert (To Share)

With garlic, sage & cranberry chutney (D, Su)

MAINS

Traditional Roast Turkey

With pigs in blankets, sage & onion stuffing, roast potatoes, seasonal vegetables & rich gravy (G, Su, C)

Slow Braised Beef Blade

With creamy mash, roasted root vegetables & red wine jus (D, C, Su)

Pan-Fried Seabass Fillet

With crushed new potatoes, green beans & a lemon butter sauce (F, D, Su)

Mushroom, Chestnut & Spinach Wellington

Vegetarian gravy & all the Christmas trimmings (G, N, Su, C)

DESSERTS

Classic Christmas Pudding

With brandy sauce (G, E, D, N, Su)

Chocolate Yule Log

With Chantilly cream (G, D, E, Su)

Crème brullie Cheesecake

(G, D, E, Su)

Vegan Sticky Toffee Pudding

With caramel sauce & vegan vanilla ice cream (G, Su, S)

TO FINISH

Mince Pies & Coffee

(G, D, N, Su)

Allergen key:

G = Gluten, D = Dairy, E = Eggs, N = Nuts, F = Fish, S =
Soya, M = Mustard, C = Celery, Su = Sulphites