

SALT & SAGE
BISTRO

2 Courses £32.95 | 3 Courses £37.95

STARTERS

Spiced Parsnip Soup

A warming spiced parsnip soup, finished with a swirl of cream and toasted sourdough croutons.

Ham Hock Terrine

A classic ham hock terrine, served with spiced chutney and toasted ciabatta.

Garlic & Herb Mushrooms

Pan-fried mushrooms in a rich garlic and herb butter, finished with fresh herbs and served with toasted sourdough.

MAINS

Roast Turkey

Traditional roast turkey served with all the festive favourites, seasonal vegetables, rich gravy and classic Christmas trimmings.

Pork Belly

Slow-roasted pork belly with crisp crackling, served with roast potatoes, seasonal vegetables and a rich gravy.

Vegan Wellington

A golden pastry Wellington filled with a rich seasonal vegetable filling, served with roast potatoes, seasonal vegetables and vegan gravy.

DESSERTS

Traditional Christmas Pudding

Traditional Christmas pudding served with a rich, warming brandy sauce.

Salted Caramel Brownie

A rich chocolate brownie with indulgent salted caramel, served warm for the perfect festive treat.

Cheese Board

A selection of carefully chosen cheeses served with crackers, chutney and seasonal accompaniments.

Allergen key:

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

