



SALTY'S

CHRISTMAS MENU

3 COURSES - £54.95 PER PERSON

STARTERS

Lobster & Prawn Cocktail (GF)

Isle of Wight lobster, crayfish & prawns, baby gem lettuce,
Marie Rose sauce, horseradish & avocado, lemon balm

Duck Liver Parfait

Gressingham duck livers, bergamot gel, toasted gingerbread
& pickled apple

Heritage Squash Velouté (V)

Roasted Isle of Wight squash, cauliflower pakora
toasted pumpkin seeds & curry oil

MAINS

Roasted Guinea Fowl (GF)

Caramelised Jerusalem artichoke, celeriac mash, liquorice braised leeks
& winter truffle

Pan Seared Cod (GF)

Haricot bean, pancetta & tomato cassoulet, cavolo nero

Wild Mushroom & Chestnut Risotto (GF, V)

Isle of Wight mushrooms, roasted chestnuts, aged Parmesan & chive

DESSERTS

Christmas Pudding Parfait (V)

Iced Christmas pudding parfait, honeycomb, Cointreau marshmallow
& brandy sauce

Roasted Figs (V)

Marsala sabayon, rosemary ice cream & heather honey tuile

Isle of Wight Cheeseboard (V, GFO)

(+ £4 supplement)

Isle of Wight Blue, Isle of Wight Soft, Borthwood, Gallybagger,
quince jelly, grape, apple & house crackers

Booking Information: A deposit may be taken for groups. All deposits are non-refundable.

Final balance, menu choices & dietary requirements are due no later than two weeks prior to your booking. Please let our team know about any allergies or dietary requirements when ordering. Menus are always subject to change.



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