



The Salisbury Hotel

Christmas Menu

FOR 8 PEOPLE AND ABOVE

STARTERS

Italian minced Beef with rocket salade and Cranberry sauce

Ratatouille Vol au vent (*vegan*)

Smoke salmon and Lemon Crème Blini

MAINS

Festive Spiced crumbed, 32 day aged roast Ribeye – with Pomegranate Glaze

Crispy Skin, Stout cooked, Pork Hock -served with Juniper and Caraway Butter sauce

Rossa poached Salmon – Poached Salmon fillet in Paprika and Red Wine marinade

Roasted Garlic Cauliflower steak with herbed crumb – Vegan Jue

All served with festive seasonal Vegetables and Greens

Additional extra: Polish Pigs in Duvet – Minced pork and apricots
balls wrapped in Bacon

DESSERT

Christmas pudding

or

Xmas Berries and Apple Crumble

Both served with choice of Brandy Custard or luxury Madagascan Vanilla Ice cream



2 Courses £30

3 Courses £35

3 Courses & Welcome Mulled Wine £40

Bookings (*min 8 and above*):

Private room/table availability: Salisburyhotel@yahoo.co.uk

Menu bookings: Salisburykitchen0@gmail.com

A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

