

SALT & CELLAR

CHRISTMAS PARTY SET MENU

TO START

WINTER ROOT VEGETABLE SOUP (VE)(GF*) (1, 2)
Parsnip crisps

CRISPY DUCK SPRING ROLLS (2, 3, 4, 7, 12, 13)
Asian cucumber slaw

MUSHROOMS ON TOAST (1, 2, 7, 14) (GF*)
Chicken liver pate, porcini & thyme sauce

HAM HOCK TERRINE (1, 2, 9, 14) (GF*)
Grilled sourdough & Piccalilli

SALMON GRAVLAX (2,5,7)
Beetroot cured salmon served on sourdough croutons, lemon crème fraiche with dill and capers

MAINS

ROAST TURKEY (1, 2, 4, 7, 14)
Pigs in blankets, duck fat roast potatoes, roasted parsnips, Brussels sprouts, red wine jus

PORK BELLY PORCHETTA (1, 2, 4, 9, 13)
Pigs in blankets, duck fat roasties, red wine jus

TERIYAKI SALMON (2, 5, 7, 13)
Stir fried vegetables, jasmine rice

BRAISED BEEF SHORT RIB (1, 2, 9, 13, 14)
Whole grain mustard mash, red wine and cranberry reduction

ROASTED BUTTERNUT SQUASH (VE*) (2)
Herbed couscous & rose harissa

DESSERTS

WARM CHRISTMAS PUDDING (V) (2, 4, 7, 14)
Vanilla custard

STICKY TOFFEE PUDDING (V) (2, 4, 7)
Clotted cream, salted caramel sauce

LEMON POSSET (V) (7)
Pouring cream

CHOCOLATE BROWNIE (V) (2, 4, 7)
Vanilla ice cream

SORBET SELECTION (VE)
Mango - Lemon - Raspberry

3 COURSE £39.95

Applies to all parties of 8 or more dining between 20 November to 30 December (excluding Christmas Day). Parties of 7 or less may select A La Carte or Christmas Party Menu.

ALLERGENS KEY

1. Celery 2. Cereals containing gluten 3. Crustaceans 4. Eggs 5. Fish 6. Lupin 7. Milk 8. Mollusc 9. Mustard 10. Nuts 11. Peanuts 12. Sesame seeds 13. Soya 14. Sulphur Dioxide

GF* = Gluten Free upon request, V = Vegetarian, VE = Vegan.

Although we take all allergies seriously, kindly note that we produce our food in a kitchen area where allergens are handled and while we try our best to keep things separate we cannot guarantee any item is allergen free as our dishes are all prepared in the same kitchen.

SALT & CELLAR

We want you to have the best possible experience at Salt & Cellar this Christmas. Please help us to help you by making sure all reservation requirements are met, as this will allow us to make your party extra special.

TERMS & CONDITIONS

01. Reservation date is the date your table is booked for. On the day of your booking tables will be kept open for a maximum of 15 minutes after your reservation time, after which the restaurant will not be able to honour your reservation.
02. The time of your booking is the time at which you are required to be seated at your table. The restaurant cannot delay service of your food for any member of your party that may arrive late. All food courses will be served at the same time and cannot be split or delayed.
03. If you are late for your reservation time, we reserve the right to cancel your reservation without issuing a refund.
04. Reservations are only confirmed once a £20 deposit payment per person has been received. Deposits will be paid at time of booking and the remaining balance will be paid on the day of your booking.
05. Please note that we are only able to confirm your reservation for the number of people which a deposit payment has been paid for. If you wish to increase your booking size then we are happy to do so, subject to availability and discretion of Management. Additional deposit payments will be required for any increase in your party size.
06. All payments are non-refundable and non-redeemable. Should your party size decrease in numbers, any deposit paid will be forfeited. Deposits received for non-attending guests cannot be redeemed against your final bill.
07. All completed pre-orders must be received no later than 7 days prior days prior to your reservation date. Strictly no amendments can be made after this date.
08. We reserve the right to cancel your booking without prejudice to any other clause in this agreement in case of late receipt of your pre-order.
09. Pre-orders can only be accepted via our online pre-order reservation system. We cannot accept pre-orders over the telephone, via email or in person.
10. Kindly note that we ask all our guests to order from the same menu i.e. our Christmas Party Set Menu.
11. We regret we are unable to accept payment by cheque, split bills or offer deferred payments. You hereby accept to settle your bills in full on the evening by either cash or card payment only.
12. Right of admission or service is reserved for disorderly guests.
13. For parties of 8 or more, guests may be seated across more than one table.
14. Please do not bring entertainment/decorations without prior arrangement from Management. Confetti, glitter and party poppers are strictly prohibited and if used there will be subject to a minimum £50 cleaning charge.
15. All bookings are subject to a 2-hour sitting before 7pm (inclusive).
16. A discretionary service charge of 10% will be added to your final bill.

salt-and-cellar.com

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