

CHRISTMAS

Menu

2026

STARTERS

Baked beetroot & goats cheese tart, rocket, candied walnut & apple salad, honey & mustard dressing, balsamic glaze **GF**

Smoked haddock, roasted leek, garlic & chervil risotto **GF**

Chestnut mushroom & cream fricasse on sourdough bruschetta, truffle & sage dressing **GF**

Roasted squash, onion & garlic soup, thyme & paprika croutons **GFA**

MAINS

Ballotine of turkey, sausage, sage & cranberry stuffing, Christmas dinner trimmings

Beef bourguignon, horseradish & rocket mash, wilted greens **GF**

Goats cheese, sage apricot & onion filo tart, panisse chips, roasted brussels & greens **GFA**

Salmon fillet, walnut & pesto crust, smashed garlic potatoes, toasted cauliflower florets, caper & cornichon hollandaise **GF**

DESSERTS

Christmas pudding & brandy anglaise **GF**

Mandarin & white chocolate cheesecake, raspberry sorbet

Treacle & cornflake tart, brandy gelato, cream & strawberry dressing

Cherry bakewell & dark chocolate brownie, vanilla bean gelato, toasted almonds & white chocolate soil **GF**

GF - GLUTEN FREE
GFA - GLUTEN FREE ADAPTATION

2 COURSES - £29
(STARTER & MAIN)

3 COURSES - £35
(STARTER, MAIN & DESSERT)



ENQUIRE HERE:

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Large bookings &
Private room hire available
All bookings require
£10 p/p deposit

