



SALTMARSH
HALL



Sandwiches with Lincolnshire poacher straws

Truffled egg

Turkey club

Beetroot cured salmon, horseradish crème fraiche, seaweed cracker

Sausage roll, cranberry and sage

Individual panettone, marmalade

Fruit cake, rum butter

Dark chocolate and espresso delice

Brandy snap with vanilla and masala mascarpone

Macaron "bauble"

Proper trifle

Your choices of teas or a cafetière of coffee.

N=nuts, su=sulphites, mo=molluscs, cr=crustacean, g=gluten, f=fish, l=lupin, m=milk,
se=sesame, e=eggs, mu=mustard, ce=celery, p=peanuts, so=soya

Thank you for your dining with us at Saltmarsh Hall we appreciate your custom. A discretionary service charge of 12.5% will be added to your bill. This charge is entirely optional and you are welcome to adjust it based on your satisfaction with the service provided.

All dishes are freshly prepared on site. For details of specific allergen requirements please speak to a member of staff. We will make reasonable changes to dishes to accommodate allergen requirements. Please be aware that we cannot guarantee against cross contamination of allergens during the preparation of your meal.