

## CHRISTMAS MENU

£35 per person

To make a reservation contact: **bookings@hostsalford.com** Two weeks' notice required

## **Starters**

Poached pear, roquefort and chestnut salad (v) (gf)

Truffled celeriac soup with chives (v) (gf) (ver)

Ham hock rillette with sourdough toast and pickled cornichons (gfr)

King prawns in citrus dressing with watercress salad and pickled cucumber (gf) (df)

## Mains

Turkey, roasted potatoes, carrot and swede mash, sprouts, pigs in blankets, gravy (gfr)

Nut roast, roasted potatoes, carrot and swede mash, sprouts, pigs in blankets, gravy (ve) (gfr)

Pan-fried salmon, crushed new potatoes, white wine cream, sautéed leeks (gf)

Fillet steak, burnt onion puree, spinach and mushrooms, mashed potato, Madeira jus (+£8.95) (gf)

## Desserts

Baileys creme brûlée with olive oil shortbread

Grindsmith tiramisu

Mulled wine, apple and pear crumble tart with crème anglaise (gf) (ver)

Cheese board with crackers and chutney (+£2.50)

v - vegetarian | ve - vegan df - dairy free | gf - gluten free ver - vegan on request gfr - gluten free on request