

EST. 1998

SALTY DOG

CAFÉ · BAR · BISTRO

NEW YEAR'S EVE 2026

STARTERS

Seared Local Scallops

Home Made Crispy Chashu, Black Butter Aioli

Gnocco Fritto

Italian Charcuterie, Baked Camembert, Garlic & Rosemary Fondue, Cranberry Sauce

Crispy Shamembert Wedges

Green Salad, Apple Cranberry - VG

Festive Winter Salad

Pear, Beetroot, Red & White Endive, Pomegranate, Blue Cheese Crumble
Toasted Sunflower Seeds Red Wine Vinegar Dressing - VG

Rum, Chilli, Treacle, Gravlax

Cucumber Salad, Rye Bread, Mustard Dill Sauce

Salty Dog Bloody Mary Prawn Cocktail

Crispy Lettuce, Pancetta Crumbs, Avocado, Cherry Tomato, Bloody Mary Mayo

The Famous Salty Dog King Prawns "Pana"

Oyster Sauce, Garlic & Black Bean Sauce, Sizzling Hot Pan & Lime Squeeze

MAINS

Salty Dog Sumptuous Surf & Turf

Best for Two or More but can be served individually

Half Lobster, Scallops, King Prawns, Mini Beef Fillet, Sweet Chilli, Garlic & Coriander Sauce
Jasmine Rice, New Potatoes - OR - Chips

Seared Saddle of Highland Venison

Boulangère Potato, Braised Red Cabbage, Game Pie, Kale, Madeira Jus

Classic Beef Wellington

Prime Irish Beef Fillet, Potato Pave, Wild Mushroom Bourguignon

Dover Sole

Classic Marinière, New Potatoes, Greens

Half Jersey Lobster & Crab Thermidor

Tagliatelle, Asparagus Cream, Baby Spinach

Fillet of Turbot & Parmesan Croquetas

Spinach, Sorrel Cream, New Potatoes & Mixed Vegetables

Classic Salmon en Croute

Spinach, Sorrel Cream, New Potatoes & Mixed Vegetables

Nut Roast & Tofu Maple Filo Parcel

Roast Carrot and Parsnip, Roast Rosemary Potatoes, Shredded Brussel Sprouts,
Vegan Gravy - VG

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SWEETS

Sherry Berry Trifle

Raspberries, Blueberries, Pedro Ximenez Raspberry Jelly, Crème Anglaise Pink Meringue

Choux Craqueline Snowman

White Chocolate & Coconut Cream

Good Olde Christmas Pudding

Brandy Butter Ice Cream

Chocolate & Caramel Hazelnut Tart

Hazelnut Brittle, Ferrero Rocher Ice Cream

Westcombe Cheddar, Form D'Ambert Blue, Normandy Camembert,

Fig Chutney, Grapes & Rustic Crackers, Biscuits

Home Made Speciality Ice Cream

La Mare Wine Estate Apple Brandy, Jersey Black Butter, Clotted Cream

Jersey Ice Cream

Vanilla, Chocolate, Strawberry

Sorbet

Mango, Coconut, Raspberry, Cassis

3 - Courses - £120 - Children (12 & under) £60