

SEA-SALT FALKIRK

Festive Menu

Served from 12noon

Two Courses £29.95 | Three Courses £38.95

Starters

Chicken Liver Pâté
red onion marmalade, toasted brioche

Gamberetti Cocktail
bloody mary prawns & crayfish, crisp leaves,
sourdough wafer

Duo of Galia & Cantaloupe Melon **vv**
mulled wine berry compôte, lemon sorbet

Italian Spicy Sausage & Mozzarella Arancini
tomato sugo, basil pesto

Honey Glazed Goats Cheese **v**
crostini, beetroot and walnut salad

Seasonal Soup of the Day **vv**
focaccia, butter

Bruschetta **v**
grilled sourdough, tomato & basil compôte,
rocket, chilli hot honey

Buffalo Cauliflower Tempura **vv**
sriracha, pomegranate, tahini dressing

Main Courses

Traditional Roast Turkey
sage & cranberry stuffing, honey roast roots,
creamed sprouts, pancetta & chestnuts, roast potatoes, red wine jus

Slow Cooked Chianti Ox Cheek
creamed potatoes, sautéed kale & green beans,
crispy onions, chianti red wine jus

Pollo Parmigiana Milanese
tomato sugo, fior di latte mozzarella,
parmigiana reggiano, spaghetti marinara

6oz Grilled Sirloin Steak
portobello mushroom, roasted tomato,
hand cut chips, peppercorn sauce
(£5 supplement)

Sea-Salt Pizza
Choose from : Regina Margherita **v**
or Pepperoni & Hot Honey

Roasted Fillet of Salmon
creamed potatoes, garlic & lemon aioli, green beans,
datterini tomatoes, gordal picante olives, EVOO

Plant Based Christmas Roast **vv**
butternut, kale & apricot roast, sautéed sprouts,
roasted root vegetables, roast potatoes, red wine jus

Smoked Haddock & Prawn Florentine Gratin
mustard cream sauce, braised spinach & leeks,
creamed potatoes, cheddar glaze,
soft herb pangrattato

Desserts

Traditional Christmas Pudding
brandy sauce, vanilla ice cream

Chilled Lemon Posset
raspberries, meringue pieces, raspberry sorbet

Selection of Scottish Cheese
oatcakes, plum chutney

Chocolate Truffle Torte **vv**
raspberry coulis, vegan vanilla ice cream

Black Forest Soft Serve
vanilla soft serve, amarena cherries
& belgian chocolate sauce

Berry Ripple Meringue Pavlova
berry compôte, raspberry coulis,
chantilly cream

Baked Vanilla Cheesecake
mango & passion fruit compôte,
coconut ice cream

Sides

Chipolatas 3.95 | Chipolatas in Bacon 4.95

Fries 4.95 | Hand Cut Chips 4.95

Honey Root Vegetables 3.5 | Braised Red Cabbage 3.5

Creamed Sprouts, Pancetta & Chestnuts 3.5

Allergies & Intolerances : Although your meal is prepared with care, due to handling of allergens in our kitchen, we cannot guarantee it will be allergen free, even after ingredients have been removed on request. Meat & fish dishes may contain small bones.

v Denotes Vegetarian **vv** Denotes Vegan

40

and fabulous!

Cawley Hotels are celebrating 40 fabulous years!

We would like to thank all of our amazing customers for
your incredible support from 1985 - 2025.

CAWLEY
HOTELS & RESTAURANTS