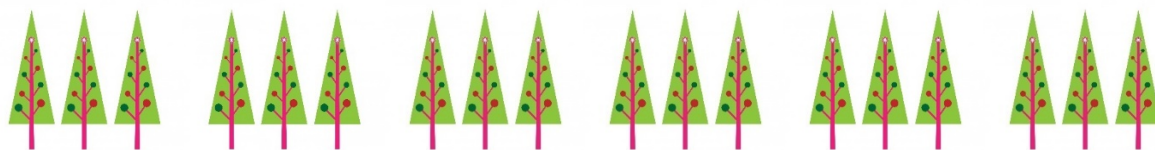


Seacourt Christmas Menu 2016



STARTERS

Homemade cream of celeriac soup laced with Pernod and served with crusty bread.

Homemade smoked mackerel and horseradish pate served with a lemon and watercress dressing and brown bread.

Deep fried brie, served with a crispy bacon and grape salad.

MAINS

Traditional roast turkey served with chestnut, sage & onion stuffing, bacon roll, cranberry sauce and rich roast gravy.

Roast topside of beef served with Yorkshire pudding, horseradish sauce and rich roast gravy.

Cajun spiced supreme of salmon served with a roasted red pepper and coriander coulis.

Field mushroom, courgette, beef tomato & goats cheese stack served with a sun kissed tomato dressing.

All of the above are served with roasted potatoes and a medley of fresh market vegetables

DESSERTS

Steamed Plum Pudding served with rum butter and brandy sauce.

Spiced apple tart with vanilla ice cream.

Caramelised orange brulee.

A selection of cheese & biscuits.

Coffee & Mince Pies.

3 COURSES £22.95 (Inc. Coffee & Mints)

2 COURSES £18.50 (Inc. Coffee & Mints)

