



SEACOURT CHRISTMAS MENU 2017

Starters

Roasted Courgette and Red Pepper Soup, Served with Crusty Bread.

Warm Salmon, Prawn and Leek Tart, bound in a Mornay Sauce, topped with Cheddar Cheese and served with Crisp Salad Leaves.

*Coarse Liver Pate served with Apple Chutney,
Dressed Salad and Warm Toast.*

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.*

*Grilled Cod Fillet served with a Pancetta, Sun Kissed Tomato
Olive and Basil Split Vinaigrette.*

*Roasted Red Peppers filled with Bulgar Wheat, Asparagus,
Artichoke Hearts, topped with Feta Cheese
and served with a Roasted Plum Tomato Coulis.*

*All 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
Warm Pear and Chocolate Tart served with Vanilla Ice Cream.
Lemon and Lime Brulee.
A Selection of Cheese & Biscuits.*

Coffee & Mince Pies

*3 Course's £23.95 (Including Coffee & Mints)
2 Course's £19.50 (Including Coffee & Mints)*