



SEACOURT CHRISTMAS MENU 2019

Starters

Parsnip and apple soup served with crusty bread and butter

Ham hock terrine with toasted sourdough and piccalilli

Smoked salmon on sourdough crostini with a lemon and caper butter and fresh watercress

Mains

Traditional roast breast of turkey with all trimmings and chestnut stuffing.
Served with roast potatoes, honey glazed parsnips, carrots and buttered cabbage

Rolled beef brisket served with red wine gravy, honey glazed carrots and parsnips, roast potatoes and green beans

Salmon supreme with chive mashed potatoes, wilted spinach and a cockle hollandaise

Goats cheese and caramelised onion tart served on a bed of roasted mixed vegetables drizzled with olive oil, parmesan and pine nuts

Desserts

Raspberry and white chocolate crème brulee served with homemade shortbread

Traditional Christmas pudding with brandy crème anglaise

Selection of cheeses and biscuits with fresh grapes, apple slices, celery sticks and a pear chutney

Tea or Coffee with Mince Pie

3 Course's £26.50 (Including Coffee & Mints)

2 Course's £21.00 (Including Coffee & Mints)

Please advise staff of any allergies or intolerances to a member of staff