

To reserve your place or book table of 10 (12 max) call 02392466122 or email reception@seacourt.com

Smart casual dresscode . Non-members welcome



STARTERS

Roasted plum tomato and red pepper soup, served with crusty bread
Sautéed wild & field mushrooms finished with a garlic, white wine & tarragon cream
Poached salmon & prawns bound with a celery, shallots & lemon mayonnaise, served on a bed of salad



MAINS

Roast breast of turkey served with chestnut stuffing, pigs in blankets and a red wine jus served with roasted potatoes and fresh market vegetables

Braised shank of lamb served with minted cracked wheat & rich gravy served with roasted potatoes and fresh market vegetables

Pan fried fillet of seabass, served with an asparagus and pancetta dressing

A filo pastry parcel filled with asparagus, roasted peppers, sundried tomatoes and goats' cheese



DESSERTS

Baileys crème brûlée

Traditional plum pudding served with brandy sauce
A selection of cheese & biscuits



COFFEE & MINTS