



CHRISTMAS AT THE SEAHORSE

3 COURSE SET MENU

Tuck into three divine festive courses. After booking, our team will provide links for your guests in the run up to your party so they are able to select their course options. Easy peasy, we do all the leg work - including dressing the table with Christmas crackers. Just show up in your party best and have a jolly time.

£39.5 PER GUEST

STARTERS

- Jerusalem artichoke soup, truffle oil, artichoke crisps (pb & gif)
- Potted prawns, pickled cucumber, sourdough
- Heritage beetroot carpaccio, whipped feta, pomegranate dressing (pb & gif)
- Ham hock terrine, cornichons, sea salt cracker (gif)

MAINS

- Roast breast of British turkey, roast potatoes, sautéed greens, red cabbage, maple glazed carrot & parsnips, stuffing, pig in blanket, gravy
- Wild mushroom pithivier, roasted potatoes, sauteed greens, red cabbage, maple glazed carrot & parsnips, gravy (pb)
- Cod fillet, crushed potatoes, tenderstem broccoli, seafood bisque, tempura prawn (gif)
- Braised featherblade of beef, parsnip mash, winter greens, bourguignon gravy (gif)

PUDDINGS

- Christmas pudding, brandy sauce (v)
- Chocolate Brownie, vanilla ice cream (pb, gif)
- Colston Bassett Stilton, spiced pear chutney, grapes & biscuits (v)
- Apple & lemon syllabub, brandy snap crumb (v)

FOR THE TABLE

- Pigs in blankets, £7
- Coastal Cheddar cauliflower cheese, (v) £6
- Christmas greens, crispy bacon £6