

Christmas

MENU

Freshly Shucked Oysters Seasonal Flavours £3.50 each
Warm Local Breads, Flavoured Butter £3.50

LET'S BEGIN

Roasted Butternut Squash and Sweet Potato Soup,
Cranberry, Orange and Mixed Spice Scone

"Seaview" Chicken Liver Parfait, Red Wine Spiced Chutney, Ciabatta Crostini

Freshly Steamed Mussels
Charred Lemon, Guinness and Pancetta
Or Thai Red Curry, Prawn Crackers

THE MAIN EVENT

Roast Turkey Breast, Pancetta and Cranberry Sausage Roll,
Duck Fat Roast Potatoes, Honey Roasted Root Vegetables,
Buttered Sprouts and Turkey Gravy

Pan Fried Seabream Fillet, Saffron Potato, Clam and Mussel Bouillabaisse
(Supplement £5)

Woodland Mushroom & Artichoke Risotto, Artichoke Crisps

GRANDE FINALE

Seaview Christmas Pudding, Brandy Anglaise

Chocolate Orange Fondant, White Chocolate and Cointreau
Gingerbread Ice Cream, Candied Orange Zest

Cranberry Bakewell Tart, Mulled Wine Syrup, Vanilla ice cream

British Cheese, Crackers, Fruit Cake, Celery, Granny Smith Apple & Grapes, Chutney
(Supplement £5)

2 course £26 | 3 course £30

