



THE SEAHORSE

Festive Menu 2018

3 COURSE £24.95

2 COURSE £20.95

Starters

Roast butternut squash soup, crispy sage leaves

Smoked salmon dill and fennel salad with toasted sour dough

Goats cheese and walnut salad with chargrilled squash

Chicken liver and Mrs Owton's bacon on toast with chef's homemade sour cream

Mains

Roast turkey, with roast potatoes, pigs in blankets, honey roasted carrots and parsnips, and Brussel sprouts

Herb crusted hake, celeriac puree, Swiss chard, white wine and muscle sauce

Braised blade of beef, mustard mash, carrots, roasted shallot & thyme gravy

Roast butternut squash, pine nuts and spinach wellington, roast potatoes, roasted carrots and parsnips served with Brussel sprouts

Puddings

XMAS pudding served with custard and brandy sauce

Rhubarb and ginger sponge served with ice cream or custard

Mulled wine fruit crumble served with ice cream or custard

Chocolates and orange mousse served with shortbread

Please don't hesitate to speak to us regarding any allergens or dietary requirements

Please send your pre-orders one week before your reservation

Email info@seahorsegosport.co.uk

Full details of Christmas Celebrations at the Seahorse at www.seahorsegosport.co.uk