

FESTIVE MENU

23RD NOVEMBER - 23RD DECEMBER

3 COURSES - £34.50 | 2 COURSES - £28.50

Add Our Drinks Package For £12.00 Per Person To Enjoy
Half A Bottle Of House Wine Plus Tea & Coffee To Your Party

TRUFFLE MUSHROOM SOUP [GFA] [VE]

Warm Sourdough, Salted Butter

SALT BEEF HASH CAKE

Poached Egg, Shallots, Brown Sauce,
Watercress

CAMEMBERT & FIG PARCELS [V]

Cranberry Sauce

CHRIS NEVE'S SMOKED SALMON [GFA]

Traditional Garnish, Brown Bread & Butter

FREE-RANGE ENGLISH ROSE ROAST TURKEY [GFA]

Pigs in Blankets, Stuffing, Cranberry Sauce,
Thyme Roast Potatoes, Buttered Veggies

ROAST HAKE LOIN

Bacon & Brioche Crumb, Dauphinoise Potatoes,
Red Wine Shallots, Chestnut Mushrooms

CONFIT DUCK LEG

Sweet Potato Fondant, Braised Red Cabbage,
Madeira & Sage Gravy

CELERIAC STEAK [VE]

Thyme Roast Potatoes, Stuffing, Roast
Carrots, Green Beans, Peppercorn Sauce

PANETTONE BREAD & BUTTER PUDDING

Brandy Spiced Custard

RIBBLE GIN TRIFLE

Toasted Almonds

STEAMED BITTER CHOCOLATE PUDDING [VE]

72% Cocoa, Salted Caramel Ice Cream,
Chocolate Sauce

FINISH YOUR MEAL WITH AN ADDITIONAL CHEESE COURSE [GFA]

Supplementary £4 Per Person

STILTON CHEESE

Crackers, Chutney, Grapes, Celery

Perfect To Pair With Port Or Dessert Wine

All bookings of 10+ will require a deposit of £10pp and a pre-order.

Ingredients may change, subject to availability.

Ⓢ SEAFOOD PUB CO



**EAT, DRINK
& BE MERRY**
