



*Chef Kertland Presents*

## *Christmas Dinner Menu*

### **FIRST COURSE**

- **Homemade soup of the day:**  
Cream of Tomato and Basil or  
Carrot and Coriander
- Prawn Cocktail in a homemade Marie Rose sauce

### **MAIN COURSE**

- **Traditional Roast turkey Crown Sage**
  - **Or Roast Beef**  
served with  
Roast Potatoes, Pigs in Blankets, Pork Sausage meat, Sage Onion  
Stuffing, Brussel Sprouts, Carrots, Honey Roasted Parsnips,  
Turkey Jus
- **Vegetable Wellington with all listed veg.**

### **DESSERT**

Warm Christmas Pudding with Brandy Sauce or Custard

### **Raspberry Roulade**

### **Homemade mince pies with Cream or Custard**

25<sup>th</sup> November to 23<sup>rd</sup> December Every day from 6pm on wards  
[bookings@seabrookhouse.co.uk](mailto:bookings@seabrookhouse.co.uk) 01303269282

£25 per person  
5 people or more group booking @ £20 PP