



Chef Kerland Presents

Christmas Day Menu

FIRST COURSE

1. **Homemade soup of the day:**
Cream of Tomato and Basil or
Carrot and Coriander
2. Prawn Cocktail in a homemade Marie Rose sauce
3. Chestnut stuffed Mushrooms topped with a Walnut crumb, Served with mixed salad leaves in a honey mustard dressing

MAIN COURSE

- **Traditional Roast turkey Crown**
 - **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

Sherry Trifle

Cheese Board to finish

Christmas Eve, and Christmas day from 4pm on wards
bookings@seabrookhouse.co.uk 01303269282

£49 per person
5 people of more group booking @ £40 PP