



THE SEE HO

£100 PER ADULT
£50 PER CHILD (12 OR UNDER)

Christmas Day

ON ARRIVAL

A selection of handmade
canapes and prosecco



STARTERS

Mixed seafood cocktail

North Atlantic prawns, picked white crab and dressed crevette in a marie rose sauce on a bed of crisp babygem lettuce served with warm fresh bread

Freshly baked camembert

Topped with a crispy walnut crumb served with garlic croutes and an apple and celeriac remoulade

Beef fillet carpaccio

With a fresh horseradish vinaigrette, rocket and a sprinkle of parmesan served with toasted sourdough

Roasted butternut squash soup (v)

Homemade roasted butternut squash soup with baked breads and whipped butter



MAINS

Local reared roast turkey

Succulent roast turkey breast and sliced ballotine turkey leg stuffed with sausage meat stuffing, duck fat roast potatoes, spiced red cabbage, chestnut brussel sprouts, greens and a homemade yorkshire with a rich veal stock jus

Roast Sirloin

Slow roasted sirloin carved pink with duck fat roast potatoes, spiced red cabbage, chestnut brussels, greens and a homemade yorkshire pudding and a rich veal jus with homemade horseradish on the side

Salmon en croute

Salmon supreme baked in a crisp puff pastry with a leek, pea and tenderstem broccoli medley with a champagne sauce

Festive nut roast (ve)

Served with roast potatoes, mixed medley of veg and a vegan red wine jus

SIDES

Pigs in blankets

£7.50

Homemade yorkshire pudding

£2

DESSERTS

Traditional christmas pudding

Served with a brandy custard and currants

Refreshing Sorbet mix

A selection of mixed sorbet topped with festive fruits

Plum and cinnamon crumble

Served with creme anglaise

Creamy praline panna cotta

Topped with mixed berries and currants

Complimentary mince pies
and coffees to finish

THANK YOU FOR CELEBRATING WITH
THE SEE HO

