

THE SEE HO

TRIBUTE NIGHT MENU

OCTOBER-NOVEMBER

£40

Starters

Soup of the day(v) - freshly made soup served with a warm artisan roll

Chicken liver pate - warm artisan roll, mixed salad leaves and a spiced tomato chutney

Classic prawn cocktail - warm artisan roll, crisp baby gem lettuce and prawns in marie rose sauce

Crispy chicken goujons – salad garnish & BBQ sauce to dip

Mains

Handmade steak and ale pie– served with creamy mash, gravy and seasonal vegetables

Whitby Scampi - served with chunky chips, tartare sauce and peas

Spanish Chicken - tomato sauce, red wine, peppers, tender chicken and chorizo served with long grain rice

Butternut squash & beetroot wellington(V)- served with garlic buttered new potatoes and seasonal vegetables

Desserts

New York & Berries cheesecake

Crème Brulee - fresh fruit garnish

Apple & cinnamon crumble- served with custard

Warm chocolate brownie- served with ice cream

Please send your meal choices over to us 10 days before the event at latest

Please make us aware of any dietary requirements