



SEAFIELD HOTEL

CHRISTMAS MENU



Homemade Tomato & Basil Soup

Seafield Prawn Cocktail

Mini Smoked Salmon Skewers

Brie Wedges, served with a Cranberry Dip

Ardennes Pâté with Plums & Brandy, served with Scottish Oatcakes

Melon Cocktail

Assorted Chilled Fruit Juices



Turkey Breast Fillet, Stuffed with a Pork, Sage & Onion Stuffing,
served with Seasonal Trimmings

Slow Cooked, Dry Cured Gammon Hock, served with Maple &
Pineapple Compote

Roast Topside of Beef, served with a Morello Cherry Brandy Jus

Goats Cheese & Cranberry Filo Parcels

Duo of Salmon, Salmon Mousse Wrapped in Smoked Salmon, served Cold



Selection of Winter Vegetables & Potatoes



Christmas Pudding with Brandy Sauce

Sticky Toffee Pudding

Chocolate Fudge Cake

White Chocolate & Raspberry Brulee Cheesecake

Selection of Luxury Ice Cream



Coffee or Tea served with a Warmed Mince Pie



TWO COURSES: £16.50 THREE COURSES: £20.50

