



CHRISTMAS FAYRE

FESTIVE MENU

November 20 to December 31 2020 2 Courses £19.95 3 Courses £24.95

Starters

Trio of Starters, Pate, Salmon Fishcake, Sip of Soup
Scotch Broth, Crusty Bread
Seafield Arms Prawn Cocktail
Camembert Rounds, Crisp Leaf Salad, Chutney
Home-made Chicken Liver Pate, Crisp Leaf Salad

Mains

Roast Turkey, all the Trimmings, Kilted Sausage, Oatmeal Stuffing
Roast Rib Eye of Beef, Roast Potatoes, Baby Boil Potatoes, Seasonal Vegetables, Yorkshire Pudding
Baked Halibut resting on a bed on Crushed Baby Boil Potatoes, Cubed Black Pudding & Roasted Cherry Tomatoes
served with a Parsley Butter Sauce
Venison Medallion with a Port & Redcurrant Jelly Jus, Fondant Potatoes, Baby Vegetables
Vegetable Wellington, Seasonal Vegetables, Baby Boil Potatoes

Dessert

Seafield Arms Trio of Desserts, Mini Pavlova, Crème Brulee, Cheesecake
Christmas Pudding, Brandy Sauce
Raspberry Pavlova
Cheese & Biscuits & Glass of Port (£8.95 Supplement)

For all enquiries and bookings please contact us.

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