

# Christmas Menu

Available Monday 25th November - Tuesday 24th December

LUNCH 12:00pm - 2:00pm • DINNER 5:00pm - 8:00pm

Book online at [www.seafielddarmscullen.co.uk/eat-drink](http://www.seafielddarmscullen.co.uk/eat-drink)  
or call us on 01542 841604

We shall be running our Grant Diningroom and Bar 19 Bistro menus throughout the festive period with added festive dishes including -

## STARTERS

### SOUP OF THE DAY

£6.95

### KING PRAWN & LANGOUSTINE COCKTAIL £9.10

With marie rose dressing, chilli and lime smashed avocado, peppadew skewer with a lemon and black pepper tuille

### BAKED IN THE BOX CAMEMBERT £9.90

Topped with honey glazed figs and pistachio praline

## MAIN COURSES

### BUTTER BRONZED TURKEY BREAST £25.90

Served with roast potatoes, brussel sprouts, honey roasted winter vegetables, white pudding bon bon, pigs in blankets and pan gravy

### HONEY GLAZED SMOKED GAMMON £24.50

Served with roast potatoes, brussel sprouts, honey roasted winter vegetables, sausage, sage and onion stuffing, burnt pineapple brochette and smokey gravy

### ROAST CAULIFLOWER STEAK (V) £18.50

Served with pomme noisette, spiced winter squash and bean cassoulet with a mustard and dill emulsion

## DESSERTS

### SPICED PLUM AND APPLE CRUMBLE TRIFLE £9.50

Topped with sweet apple crisps

### WHITE CHOCOLATE AND CITRUS TART £9.50

Served with stem ginger ice cream

### BURNT CLEMENTINE CHEESECAKE £9.50

Served with orange blossom Turkish delight salsa with a Cointreau and cinnamon drizzle

## PRIVATE DINING

Private dining rooms are available for a more intimate gathering with family and friends.

**LOGIE** - holds up to 10 guests

**OGILVIE** - holds up to 12 guests

**UPPER CHAMBERS** - holds up to 20 guests

**GRAND BALLROOM** - over 20 guests