

Saturday 30th November

'A night to die for'

Over
18s
Only

7:30pm Arrival – 12:00am | Grand Ballroom

Picture the scene! You have recently arrived at The Seafield Arms Hotel and are relaxing with a pre dinner drink and chatting with some friends. A delicious 2 course dinner is about to be served in the Ballroom when you hear a blood curdling scream. An awful crime has taken place... Now the fun can really begin!

**Join us for A 'Murder Mystery' event in our Grand Ballroom
where you will work in group to solve the crime.**

Arrival drink and 2 course dinner included

£49.95 per person.



Includes 2x tickets for the event plus 1 night bed and breakfast based on 2 people sharing - £220.00

'A night to die for' Menu

MAIN COURSE

Butter Bronzed Turkey Breast

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

Honey Glazed Smoked Gammon

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)

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

DESSERT

Festive Trio - dark chocolate & peppermint brûlée, clementine cheesecake, black forest pavlova

Party the night away

Book online at www.seafieldarmscullen.co.uk/eat-drink
or call us on 01542 841604

SATURDAY 7TH DECEMBER – Paul T

SATURDAY 14TH DECEMBER – Paul T

PARTY NIGHT ITINERARY

Arrival for 7:30pm • 8:00pm - 3 course festive meal served • Event will end at 12:00am

£59.95 per person.



Stay over after the party and enjoy breakfast based on 2 people sharing
from only £120.00 per room

'Party the night away' Menu

STARTERS

Melon and Sorbet

Traditional Prawn Cocktail

Roast Vegetable Soup

MAIN COURSE

Butter Bronzed Turkey Breast

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

Honey Glazed Smoked Gammon

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