

THE SEAVIEW

FESTIVE DINING MENU

DEC 1st - DEC 23rd

TWO COURSES £26.95 | 12pm - 8.30pm

GROUPS OF 10 AND OVER PRE-ORDER REQUIRED

TO START

Soup of the Day | Artisan Bread (V)(**)

Haggis Bon Bons | Apple Puree
Smoked Bacon | Pink Peppercorn Sauce

Tomato & Mozzarella Bruschetta,
Thick cut Bloomer, Garlic, Red Onion,
Dressed Leaves (V)(**)

MAIN EVENT

Traditional Roast Turkey | All the trimmings (**)

Hand-battered Cauliflower Scampi | Roasted Cauliflower,
Fresh-Cut Chips, Crushed Minted Garden Peas (V)

King Prawn & Mussel Linguine | King Prawns,
Mussels (shell off), Tomato Pesto, Toasted Pine Nuts,
Dressed Rocket

Slow Roasted Feather Blade of Beef | Seasonal Vegetables
Crushed New Potatoes | Red Wine Jus (**)

(v) Vegetarian | (vg) Vegan | (**) This item can be modified to be gluten free

Please ask your waiter. Our food is prepared in a kitchen where nuts, gluten and other known allergens may be present. Some of the dishes may contain allergens which could affect your health. If you have any concerns or known allergens, please speak to a member of staff who will advise you of the ingredients used. Ask your waiter for vegetarian options.