### **STARTERS**

Winter vegetable soup & parsnip crisps(av & agf)

with local breads

Ham hock terrine with fig & cranberry chutney (agf)

with artisan bread

**Smoked mackeral pate** (agf)

Melba Toast with pickled fennel and onion salad

Wild mushroom and brie tartlet (vg)

with cranberry sauce and dressed leaves

## MAINS

**Roasted crown of Turkey** (agf)

Yorkshire pudding, stuffing, pigs in blankets and brussel sprouts.

Beef Bourguignon with chestnut mushrooms and shallots

with braised red cabbage & mash

Pan fried seabass with samphire and lobster cream

with new potatoes

Butternut squash and parsnip puff pastry parcel (v)

with vegan gravy and braised red cabbage

All served with garlic and thyme roasted potatoes and seasonal vegetables unless stated otherwise

#### **DESSERTS**

Traditional Christmas pudding & brandy sauce (agf)

**Duo of chocolate cheesecake** with vanilla chantilly cream

**Apple & blackberry crumble** *with homemade custard (agf, av)* 

Vanilla créme brûlée & homemade biscuit (agf)

**Selection of cheese & biscuits** with caramelised onion, fig chutney and grapes
- £3.50 supplement (aqf)

Coffee & Mince Pies £2.95

Correc & Milliet I les 22.55

agf - ask for gluten free, av - ask for vegan, gf - gluten free, vg - vegetarian, v - vegan

Three courses £31.95





# The Seal - Booking Form Pre-Xmas 2023

#### A deposit of £10 per person is required at the time of booking

Group or Company Name:	Date:
Contact Name:	Preferred Time:
Number of Covers:	Contact Number:

	Starter				Main				Dessert				
Name	Soup	Terrine	Paté	Tartlet	Turkey	Bourguingon	Sea Bass	Parcel	Christmas Pudding	Creme Brûlée	Cheesecake	Crumble	Cheese & Biscuits