



Christmas Day Lunch

Served between 12 - 3pm

Welcome

You will be greeted with a pre drink of warm mulled wine, or choose a glass of prosecco or bottle of corona

To Start

Spiced parsnip and apple soup ((/e)), warm bread roll and butter
Prawn and smoked salmon coated in a creamy marie rose sauce, brown bread and butter
Filo pastry 'Christmas cracker' with a brie, cranberry and walnut filling ((/))

Champagne Sorbet ((/e))

Main Event

Roast crown of turkey, sage and onion stuffing and pigs in blankets
Roast silverside of beef, yorkshire pudding
Roast salmon fillet in cream, prawn and dill sauce
Puff pastry parcel of butternut squash and feta, chestnut and sage ((/))
Puff pastry parcel of butternut squash, chestnut and sage ((/e))

All served with traditional accompaniments of crispy roast potatoes, mash potato. Roasted Brussel sprouts with bacon and chestnuts, braised red cabbage, carrot and swede mash

Dessert

Christmas pudding, boozy brandy sauce ((/e) by request)
Tiramisu with chocolate and a dark cherry compote ((/))
Chocolate orange cheesecake, with cream or ice cream ((/))

Followed by

Cheese board

A selection of 3 local Appleby cheeses served with crackers
Add a glass of fortified port for £3.10

Adults £75.00 Children £40.00

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