

Christmas at The Seahorse

Christmas is a special time of the year to celebrate with family and friends over a good feast. We have put together a selection of dishes so as you may choose your own menu and create your own feast. We have designed the menu around produce of the season and specialties of our restaurant .

You simply choose what courses you would like and for how many people. Your party will have a personalised menu written for you on the day, if there are any special dietary requirements please ask us and we will happily cater for these. Children are most welcome to join any party

We look forward extending our hospitality and cooking for you and your friends at the Seahorse this Christmas.

Mitch Tonks & Mat Prowse

Some Wine Recommendations

White

Perludio Chardonnay, Paolo Sacchetto, Veneto 2008	£11.00
Tonnix, Quinta de la Rosa, Douro 2007	£14.00
Albarino, Mar de Frades, Galicia, 2008	£18.50

Rose

Vale da Clara, Quinta da la Rosa Douro Portugal 2007	£9.00
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Red

Merlot, Les Acanthes, VDP d'oc 2008	£10.00
Rioja Black label Single Vineyard, Ramon Bilbao, Rioja, 2007	£11.50
Sancerre Rouge, Jean-Jacques Bardin, Loire Valley 2007	£17.00

Wines and digestifs from our full list can be chosen on the day

Anti Pasti

For the whole table *£3.00 per person*

Pork Salami form the Val'dosta
Speck
Parmegano regiano with aged vinegar
Olives form Sicily
Pepperoncini arrosta in agro dolce

To Start

Choose any 3 starters as your menu choices *£7.90 per person*

Chicken livers roasted over the fire with sage and aged vinegar
Burrattta with marinated figs, mint and rocket
Gamberi arrosto, wild prawns roasted in the charcoal oven with garlic (without shell)
Scallops from Lyme bay roasted in the shell with garlic and white port (2)
Smoked Salmon, cured and smoked over oak by ourselves

Second Plate

The following dishes are served family style in the middle of the table and must be taken for the whole table - we highly recommend taking this course

Spaghetti with our local seafood £10 per person
Linguine with lobster £12 per person
A Plate of grilled prawns from the Mediterranean £10 per person

Main Courses

Please choose one meat and one fish dish, your choice will include vegetables of the season-prices are person

Monkfish roasted over the fire with onions and potatoes £21
John Dory roasted in the oven with tomatoes, anchovies, wine and olives £22
Devon Lobster (650gm), roasted or cooked in a calderetta £35
Sea bream cooked "al cartoccio with rosemary and roasted garlic £17
Grilled Dover sole with hollandaise sauce £25
Bagna Cauda, vegetables of the season with a warm garlic and wine dip £15
Suckling pig from the charcoal oven with fennel, sage & bay £23
Rib of beef roasted over the fire with red wine £24

Cheese Course

This is a small tasting plate of a seasonal cheese, price per person *£3*

Gorgonzola dolce with truffled honey
Vacherin

Dessert

Price is including coffee or tea-per person *£6.00*

Chocolate Nemesis with brandy cream
Winter mess
Traditional Christmas pudding
Peaches with Muscat and spices