



seashells

lounge bar & restaurant

Starter

Leek & Sweet Potato Soup (V) (GF)

topped with toasted garlic
crutons

Ham Hock & Pea Risotto (GF)

cooked in a creamy white wine &
wholegrain mustard sauce

Prawn & Avocado Salad (GF)

North Atlantic prawns with a
Marie Rose sauce, topped with
avocado

Deep Fried Breaded Brie (V)

topped with a cranberry & port
sauce

Mains

Festive Roast Turkey (GF)

served with pigs in blankets, roast
potatoes, sausage meat stuffing,
mixed vegetables & gravy

Pork Loin Steak (GF)

seared & topped with a cider &
cream sauce, served with sautéed
cabbage & bacon, creamy mash
potato

Pan Fried Salmon Fillet (GF)

served with a creamy white wine,
prawn & tarragon sauce, mixed
vegetables & new potatoes

Festive Nut Roast (V) (GF)

served with a cauliflower, broccoli &
cheese gratin, roast potatoes & gravy

Dessert

Lemon Posset (GF)

velvety rich lemon rind posset

Christmas Pudding Cheesecake

topped with a white chocolate
sauce

Apple Crumble

topped with custard

Cheese & Biscuits

with a selection of crackers,
celery, apple & chutney



3 Courses - £35pp

**Available from
Friday 27th November**

website: seashellshythe.co.uk

