

Seven Seas Brasserie

# Welcome Aboard...

## FESTIVE LUNCH & DINNER MENU

2 COURSE 17.50 | 3 COURSE 19.50

Glass Of Prosecco



### STARTERS

**Homemade Soup**

Daily choice of homemade soup & warm bread roll

**Creamy Garlic Chestnut Mushrooms**

Char grilled ciabatta and chopped chives

**Moroccan Spiced Falafel (v) (vg) (gf)**

Toasted pumpkin seeds and houmous dip



### MAIN COURSES

**Festive Roast Turkey Breast**

Pork, Sage, and Caramelized Red Onion Stuffing, Pigs In Blankets, Honey Parsnips, Clementine Glazed Carrots, Rosemary and Thyme Roast Potatoes, Rich Roast Gravy

**Honey & Sesame Salmon (df) (gf)**

Vermicelli noodles, pok choi, spring onions and miso broth

**Cauliflower & Chickpea Pinwheel (v) (vg) (gf)**



### DESSERTS

**Winter Spiced Christmas Pudding**

Warm Brandy Sauce

**Baked Vanilla Cheesecake**

With chocolate brownie crumb

**Raspberry Frangipane Tart (v) (vg) (gf)**

With raspberry coulis