

Seven Seas Brasserie



SUNDAY ROAST MENU

2 COURSES 17.50 | 3 COURSES 19.50

Homemade Soup of the Day

Warm bread roll and butter

Pressed Ham Hock (gf)

Plum, apple and ale relish, scotch oatcakes

Salt and Pepper Calamari

Chilli and parsley jam, crispy kale, lemon

Vegetable and Potato Pakora (v) (vg) (gf)

Mango and lime chutney, turmeric chickpeas



Roast Chicken Breast

Seasonal vegetables, ruffled roast potatoes, Yorkshire pudding, bacon wrapped sausages, sage and onion stuffing, rich roast jus

Thyme and Rosemary Roasted Sirloin of Beef

Seasonal vegetables, ruffled roast potatoes, Yorkshire pudding, bacon wrapped sausages, sage and onion stuffing, rich roast jus

Char Seared Salmon Fillet (gf)

Sun blushed tomato and spring onion parmentier potatoes, seasonal greens, citrus hollandaise

Chestnut Mushroom and Chive Risotto Rice Cakes (v) (vg) (gf)

Sweet potato wedges, tomato and pepper salsa

Sticky Toffee Pudding

Vanilla pod ice cream

Chocolate and Coconut Tart (vg) (gf)

Mixed red berry coulis

Crème Brulee

Fresh raspberries, mini shortbread

Classic Eton Mess

Broken meringue, whipped double cream, fresh strawberries