

Seven Seas Brasserie



Pre-Theatre Menu

Starters

Carrot & Coriander Soup

With crusty bread

Duck & Apricot Terrine

A rich duck terrine peppered with nuts and served with toasted brioche.

Main Courses

Steak & Ale Pie

Old English recipe prime cut beef cooked in real ale and topped with a light pastry crust. Served with your choice of potatoes and vegetables.

Classic Fish Pie

Cooked in pieces of tender fish fillet combined in a white wine sauce, baby spinach and creamy potato served with fresh market vegetable.

Baked Salmon Fillet

Prime salmon fillet topped with a pesto and black olive crust, oven baked and served with minted new potatoes and French beans.

Seven Seas Burger

6oz 100% beef burger chargrilled topped with crisp bacon and gruyere cheese and served with onion rings, chunky chips and hamburger relish.

Cumberland Sausage & Onion Gravy

Cumberland sausage ring with creamy mashed potato and lashings of onion gravy

Desserts

Butter Chocolate Truffle *with crème anglaise*

Summer Pudding *with clotted cream*

Banoffee and Hazelnut Cheesecake

Tart au Citron

French Apple Tart

2 Courses @ £12.95

3 Courses @ £14.95