



SEAMILL HOUSE

H O T E L

MOTHER'S DAY 2020

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A D V A N C E D B O O K I N G E S S E N T I A L

STARTERS

SMOOTH CHICKEN LIVER PARFAIT

Granary toast, date and apple jam

GRILLED GOAT'S CHEESE CROSTINI

Brioche crouton, caramelised apple purée, button onions and pickled shallots

PAN FRIED CHESTNUT MUSHROOMS AND SMOKED BACON ON TOAST

Madeira, cream, tarragon and wild rocket

TOMATO, BASIL AND ROASTED RED PEPPER SOUP

Finished with basil pesto & crispy garlic chips

CLASSIC PRAWN COCKTAIL

With crème fraiche, bloody Mary jelly and brioche croutons

SWEET GALIA MELON

Fresh fruits, strawberry and basil purée and passion fruit sorbet

MAIN COURSES

ROAST SIRLOIN OF BEEF

Served with Yorkshire pudding, beef dripping roast potatoes, seasonal vegetables and roast gravy

PAN FRIED FILLET OF SALMON

Champ mash, buttered asparagus and a warm tartare hollandaise sauce

PAN FRIED BREAST OF CHICKEN

Dauphinoise potatoes, buttered seasonal greens and Diane sauce

FISH AND CHIPS

Panko breaded fillets of sole, crushed peas, tartare sauce and lemon

ROASTED PUMPKIN AND SPINACH RISOTTO

Goat's curd, pine nuts and crispy sage

WILD MUSHROOM, SPINACH AND PARMESAN WELLINGTON

Celeriac, cocotte potatoes and a grain mustard sauce

DESSERTS

SCOTTISH CHEESE BOARD

Clava brie, Arran smoked cheddar & Blue Murder with crackers, grapes, apple & fig chutney

RICH DARK CHOCOLATE BROWNIE

Dark chocolate sauce, almond macaron and vanilla ice cream

RASPBERRY AND COINTREAU CHEESECAKE

Raspberry ripple ice cream, fresh raspberries and raspberry gel

WARM STICKY TOFFEE AND DATE PUDDING

With tablet ice cream

MOTHER'S DAY SUNDAE

Vanilla ice cream, berries, homemade meringue, berry coulis and Chantilly cream

For allergy information, please speak to a member of our team before ordering