



SEAHORSE

BAR & RESTAURANT

NEW YEARS EVE MENU

SNACKS

BREAD

Sourdough, Guinness & Treacle Bread
Brighter Gold Rapeseed Oil, Burren Balsamic Vinegar, Butter

SHELLFISH COCKTAIL

Tiger Prawns, Brown Shrimp, Kilkeel Crab, Osietra Caviar,
Pickled Cucumber

VELOUTÉ OF CEP

Wiltshire Truffle

SLOW COOKED FILLET OF BEEF

Truffled Potato Terrine, Smoked Beef Brisket, Bordelaise Sauce

OR

ROAST TURBOT

Truffled Potato Terrine, Iona Carrot, Dublin Bay Prawn,
Verjus Sauce

OR

SALT BAKED CELERIAC

Miso & Soy Dressing, Black Garlic


KAFFIR LIME POSSET

Coconut Sorbet, Coconut Foam, Pineapple

BLACK FOREST

Vanilla, Dark Chocolate, Cherry

THOMPSON'S TEA AND S.D. BELL'S COFFEE



Please make any allergies & intolerances known to a member of the team.
Although every effort will be made to accommodate your request,
we cannot guarantee always meeting your needs.