



New Year's Eve

£45

Starters

Jerusalem artichoke soup
truffle oil and homemade bread

Game & pistachio terrine
Sticky Micky jelly and toasted crouton

Pan-fried scallops
parsnip purée, pancetta and apple

Mains

Forest mushroom, Blue Monday cheese & toasted walnut risotto

10oz Todenham Farm rib eye steak
roasted vine tomato, confit portobello mushroom and hand-cut chips

Roasted cod
curried cauliflower purée and onion bhaji

Desserts

Cinnamon cheesecake mousse
walnut, oat & cranberry crumb

Apple & blackberry
toasted almond & vanilla crumb and homemade custard

Hot chocolate parfait
homemade shortbread biscuit



THE
Seagrave Arms

A discretionary service charge of 10% will be added to your bill.

Please be aware that all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. If you have any food allergy or intolerance query, please speak to a team member who will be happy to help. A deposit of £15 per person is required at the time of the booking and is non-refundable. Pre-orders must be received at least 10 days prior to the date of your event.



Cheeses £7.50

Served with Pickled Cucumber, Shallot Jam, Celery, English Cheese Wafers

Godminster – Somerset

Where Cheddars are concerned, the multi-award winning Godminster is a modern classic. The flagship cheese marries a delicious rich flavour with a smooth creaminess, lasting long on the palate but remaining demandingly moreish.

Bath Blue – Wiltshire

This cheese is organically produced and aged in stone buildings. It has a creamy texture with subtle blue cheese notes and a slight acidity.

Perl Wen – Wales

Perl Wen, meaning white pearl. A delicious brie style cheese, soft, creamy and succulent with a citrus edge. Made from organic vegetarian pasteurised cow's milk.

Dessert Wine

100ml

Bottle

`Dulce` Monastrell DO Yecla, Familia Castaño, Murcia	£7.25	£34
Sauternes, Chateau Petit-Védrines, France	£9.60	£35
Sticky Micky Late Harvest, Eradus, Marlborough	£9.50	£35

Port & Sherry

100ml

Bottle

El Candado, Pedro Ximinez Sherry	£5.75	£25
Corney & Barrow Ruby Port	£5.50	£28
Corney & Barrow Tawny Port	£8.50	£37



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