

Seafin

SEAFIN MENU

Breakfast

Bacon rolls, Brioche

Drinks

Tea, coffee, orange and apple juice
Pimms, beer, red, white and rose wine, soft drinks

Lunch

Tomato and mozzarella salad, Mixed salads, Breads, Superfood salad, Fennel Coleslaw, New potatoes, Quiches,
Mixed cold meat platter, Pork pies, Savoury eggs

Plus, two choices from:

Traditional Lasagne

Hampshire Steak mince in traditional ragu sauce topped with Béchamel Sauce and 'Old Winchester Cheese'

Chicken & Wild Mushroom Lasagne

Free range corn fed chicken with mixed wild mushrooms in a creamy sauce topped with parmesan

Seafood Lasagne

Smoked Haddock, cod, salmon and mixed seafood in a creamy sauce with herbs

Smokey Fish Pie

Cod, smoked haddock and salmon in a creamy sauce with cheesy mash topping

Slow Cooked Persian Lamb shawarma

Welsh lamb slow roasted in a middle eastern spice rub served with tabbouleh salad

Wild Mushroom & Parmesan Risotto (V)

Arborio rice cooked with mixed mushrooms and parmesan cheese

Curry Selection

Choice of one or two from Red Thai Chicken Curry, Chicken Balti, Chicken Tikka Masala or vegetable and chickpea Balti

Slow-cooked Barbecue Pork

Whole belly of Hampshire pork, slow-cooked in homemade barbecue marinade served with a rack of ribs and crackling

Salmon en Croûte

Whole Salmon side stuffed with prawns and Hampshire watercress cooked in rich puff pastry

Mediterranean Roast vegetable plait (V)

Roasted vegetables with herbs and mozzarella baked in puff pastry with a parmesan top

Crispy Katsu Chicken

Breaded chicken breast fillets coated in a spicy Korean style chilli sauce, served with Asian 'slaw'

Thai Beef Salad

Seared aged steak strips with an Asian style vegetable salad and a Thai dressing

Vegetarian Curry Selection (V)

A choice of Vegetable & chick pea Balti, Spinach & potato curry or Vegetable Madras

Seasonal Vegetarian Risotto (V)

The risotto will depend on the seasons but could be Wild Mushroom & parmesan, Butternut Squash or Asparagus, mint & pea

Vegetable Cottage Bake (V)

Mixed seasonal vegetables in a rich tomato sauce with chick peas and lentils with a goat's cheese potato topping

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Roasted Vegetable Lasagne (V)

Ratatouille style roasted vegetable lasagne topped with béchamel sauce and 'Old Winchester' cheese

Seared Hampshire Beef Fillet and Steak Tartare (surcharge of £150 for this main)

With beetroot and horseradish salsa

Dessert

Eton Mess

Afternoon Tea

Assorted Sandwiches

Assorted cakes