



## SAMPLE MENU



### STARTERS

Beetroot Gravlax, Horseradish Cream, Cucumber, Dill, Lemon  
Coconut Chicken, Thai Curry Rice Cake, Satay Dressing  
Isle of Wight Tomato, Whipped Feta, Black Olive Twill, Basil Pesto

### MAINS

Parma Ham Pork Fillet, Crushed Potato Cake, Kale, Spinach, Coconut Puree,  
Mustard Jus

Pan Fried Stone Bass, Fondant Potato, Tenderstem Broccoli, Caviar Herb Volante  
Butternut Squash and Summer Vegetable Wellington, Celeriac Puree,  
Dauphinoise Potato Tomato Salsa Dressing

### DESSERTS

Triple Chocolate Cheesecake, Dark Choc Chip Cookie, White Chocolate  
Milkshake, Salted Caramel Popcorn

Strawberries and Cream Vanilla Panna cotta, Strawberry Texture  
Shortbread Biscuit Crumb

Almond and Black Cherry Tart, Clotted Cream, Guillotine Cherry Compote

£45.00 per person

We cater to guests with allergies. Please inform us of any dietary requirements, and we will provide alternative dishes upon request. All meals are prepared by our award-winning team at Seaview Hotel, which proudly holds 2 AA Rosettes.