



THE SEAHORSE

## Celebration Menu

### Antipasti

Vegetables of the season in Panzimonio

### Primi

Mussel escabeche

### Riso

Spinach & ricotta ravioli with hazelnut butter

### Secondi

Your choice for the table

Monkfish grilled over the fire with datterini tomatoes, lemon and olive oil

Whole roasted suckling pig from Segovia with Fennel, Vermentino wine, kidney focaccia

Ribs of salt aged Glenarm beef roasted over charcoal with Barolo wine sauce

Served with, Cima di Rape with salsa rossa

### Dolce

Chocolate nemesis

### Formaggio

A selection of seasonal cheese from la fromagerie

*A supplement of £10 per person*

*Menu £80*