



THE SEAHORSE

Celebration Menu March 2020

Antipasti

Bagna cauda, *vegetables of the season with garlic & anchovy sauce*
&
Smoked Cod's roe & pickled cucumber

Primi

Chipperones e ceci, *Baby squid braised with chickpeas and parsley*

Pasta

Triangoli di Ricotta con burro e salvia, *Triangoli with ricotta, butter and sage*

Secondi

Your choice for the table

Whole roasted suckling pig from Segovia with baked apple & sage

Whole Turbot cooked with Marjoram and lemon

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

Served with braised Butter beans & salsa verde

Dolce

Valrhona chocolate & Frangelico mousse

Formaggio

A selection of seasonal cheese from la fromagerie
A supplement of £10 per person

Menu

£80

