The Seagrave Arms

Festive Party Menu 2026

2 Courses £38
3 Courses £45

Starters

Treacle Soda Bread, Whipped Salted Butter V £5
Jerusalem Artichoke Soup GFA
Poached Cacklebean Egg, Chestnut Mushroom Mousse, Sour Mushrooms GF
Scallop Ravioli, Caper & Chive Butter
Pate en Crout, Pickles DF

Mains

Caramelised Red Onion Frangipane Tart, Lincolnshire Poacher Cheese, Soubise Sauce N/S
Poached Cod, Almonds, Grapes, Samphire & Pernod Sauce GF
Turkey Curry, Sprout Pakora, Chestnut & Cranberry Rice N/S
Treacle Braised Blade of Beef, Beef Fat Carrot, Creamy Potato, Brassica's GF/DF
Roast Breast of Turkey, Chestnut Stuffing, Sprouts, Glazed Carrots,
Goose Fat Potatoes & Turkey Gravy N/S £2.50 Supplement

Additional Sides

Brassica Salad VE, GFA £5
Creamed Potato V, GF £6
Roasted Savoy Cabbage GF, VEA £6
Sprouts & Chestnuts GF, DF £5
Skinny Fries GF, V, DF £5

Puddings

Figgy Pudding Baked Alaska V
Hot Chocolate Mousse, Hazelnuts & Marshmallow GF, N/S
4 British Cheese, Rosemary Biscuits, Lavosh Crackers, Plum Chutney GFA, V

A discretionary 10% gratuity will be added to your bill, thank you.

V = Vegetarian | GF = Gluten Free |VE = Vegan |DF = Dairy Free| N/S = Contains Nuts or Sesame
GFA = Gluten Free Available | VEA = Vegan Available | DFA = Dairy Free Available | S = Soya
If you have any special dietary requirements or allergens, please let a member of team know at the time of ordering.