

THE SEATON LANE INN

FEBRUARY SPECIAL SEATON LANE INN SEAFOOD MENU & OPTIONAL HOTEL PACKAGE

~~~~~

### A MEDLEY OF SEAFOODS

KING SCALLOPS, GIANT KING PRAWNS, SHETLAND BLUE SHELL MUSSELS & MONKFISH TAILS SERVED WITH RED CHILLI, FRESH GINGER, CORRIANDER AND CHIVES IN A SPRING ONION BUTTER SAUCE

~o~

### HOME MADE ORANGE SORBET

~o~

### HERB CRUMBED FILLET OF COD

PAN FRIED WITH SHELLED SHETLAND MUSSEL'S  
& "BLIEKERS OF HARROGATE" SMOKED SALMON WHITE WINE REDUCTION  
FINISHED WITH CHIVES AND CREAM

*OR*

### SALMON ESCALOPE

OVEN ROASTED AND SERVED WITH A GREENLAND PRAWN & PETIT POIS  
RISOTTO, TOPPED WITH PARMESAN SHAVINGS

MAIN COURSES ARE SERVED WITH A SELECTION OF FRESH SEASONAL VEGETABLES  
AND CHATEAUX POTATOES

~o~

### A SELECTION OF DESSERTS OF THE DAY

~o~

### COFFEE & PETIT FOUR

**£25.00 PER PERSON**  
**OR**  
**£125.00 DINNER FOR TWO & OVERNIGHT STAY WITH FULL ENGLISH  
BREAKFAST (VAT INCLUSIVE)**