

Brasserie Menu

THE SEA HOTEL

South Shields.

www.seahotel.co.uk

MAIN COURSE

GOUJONS OF SOLE £7.50

Lightly crumbed, boneless and skinless goujons, shallow fried, served with a mixed salad and a creamy remoulard dressing.

CREAMY LEEK AND BACON
TARTLETS £7.00

Crisp leeks, slivers of lean bacon and fresh Thyme, sautéed in butter with white wine and cream. Filled in short pastry cases, served on a red onion, tomato and basil salad.

HOMEMADE PRAWN AND
HIGHLAND SALMON FISHCAKES £7.00

In a light seasoned crumb shallow fried and served on a buttery hollandaise sauce.

POACHED HIGHLAND SALMON £8.00

Gently poached in a wine and vegetable court boullion and served on a slightly sharp béarnaise sauce.

TANDOORI CHICKEN BREAST £8.00

Marinated in a blend of yoghurt and Indian spices, oven baked, served on fresh coriander, pureed mango and red onion salad with a minted riatha.

The above dishes are served with boiled potatoes, chips or wedges and sautéed minted snow peas.

PITTA PARCEL £6.50

Bacon lettuce and tomato with mayonnaise.

Prawn salad with marie rose.

Cheese, tomato and onion with sweet pickle.

Served with chips.

BRASSERIE BURGER £7.00

An 8oz prime steak burger in a sesame bun, layered with chopped salad, tomato relish and cheese served with chips.

FISH MEZE £7.50

A selection of fresh, lightly pickled and smoked fish. Served with mixed salad and a Greek garlic, cucumber and yoghurt dressing, served with crusty bread.

MOULES MARINIÈRE £7.00

A bowl of fresh local mussels cooked with lots of white wine, herbs, cream and fresh parsley served with crusty bread.

TOASTED BANDIERA SALAD £7.00

A combination of crisp fried bacon, smoked sausages, apples and balsamic dressing, sliced tomatoes, salad leaves topped with toasted mozzarella, served with crusty bread.

HONEYDEW MELON WITH PROSCIUTTO £6.50

A sweet honeydew melon fan, draped with wafer thin slices of Parma ham and served on a tangy mango coulis.

AVOCADO NICOISE SALAD £7.00

Avocado fan garnished with tuna nicoise drizzled with an olive oil and balsamic dressing served with mixed salad, served with crusty bread.

PASTA COOKED AL DENTE £6.50

Served with garlic bread:

BOLOGNESE

Steak mince, tomato, garlic, fresh basil and oregano.

PRIMAVERA

Strips of bacon, tomato, wine, garlic, cream and chilli.

AL TONNO

Tuna steak, cream, wine, herbs and cheese.

Vegetarian Menu available at the bar

SIDE ORDERS

Boiled Potatoes	£1.50	Coleslaw	75p
Potato Wedges	£1.50	Garlic Bread	£1.00
Chips	£1.50	Crusty Bread	£1.00

DESSERTS

CREPE NORMAND £3.00

A wafer thin crepe filled with Bramley apple and Melted caramel, ribboned with chocolate sauce and, served with vanilla ice cream.

HOT TOFFEE BANANA CREPE £3.00

A wafer thin crepe filled with sliced banana masked with hot toffee sauce and, served with banana ice cream.

SEVILLE ICE CREAM BOMB £3.00

Flavoured with Almond and Pernod, set on a Raspberry coulis, topped with chantilly and toasted Almonds.

CHERRY ICE CREAM BOMB £3.00

Flavoured with maraschino and red morello cherries, topped with chantilly and set on a tangy mango coulis.

FRESH FRUIT SALAD £2.50

A Selection of fresh fruit, soaked in a Kirsh syrup and served with fresh cream.

SHERRY TRIFLE £2.50

Sherry soaked vanilla sponge set in strawberry jelly topped with custard and swirls of fresh cream.

COFFEE

Filter £1.50

A pour and serve medium ground coffee.

Espresso £1.50

Served black, in a small demitasse cup.

Cappuccino £2.00

A combination of strong espresso with equal quantities of steamed and foamed milk.

Caffé Latte £2.00

A coffee made with espresso and steamed milk.

Decaffeinated £1.50

A freshly brewed decaffeinated coffee.