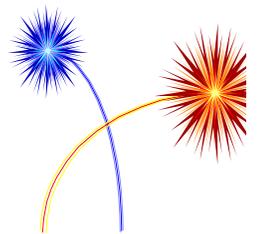


The Seahorse Inn



New Years Eve Menu 2018

\$595 / person inclusive of Tax (12.5% VAT). Bellini cocktail on arrival, Fireworks Display & Sparkling Wine Toast at midnight.

Commence your dinner with a choice of one of the following Appetizers:

Seafood Gratin

Shrimp, scallops, fish in a fontina cheese sauce, topped with seasoned breadcrumbs, baked and served with a garlic bread crouton.

Smoked Salmon Napoleon

Wild North Atlantic smoked salmon, stacked on Cornmeal Blini with horseradish cream. Topped with Caviar.

Crab Cake with Salsa Tropical

Crabmeat, island herbs, pan-fried. Served on dressed greens with a rum spiked fruity salsa tropical.

Foie Gras Parfait, spiced cranberry relish

Smooth pate' of Duck Foie Gras seasoned with herbs & brandy. Served with French bread croutons and spiced cranberry relish.

Watermelon salad with herbed Goats Cheese, Champagne vinaigrette

Fresh watermelon, herb infused goats cheese, seasonal salad greens dressed with Champagne vinaigrette.

French Onion Soup

Caramelized sweet onions, veal stock and wine. Served with baguette crouton and melted mozzarella cheese.

For your main course, a choice of one of the following entrées:

Steak Diane

Pan seared medallions of Beef fillet (8oz) cooked in a classic Diane sauce of Brandy, cream and wild mushrooms.

Rack of Spring Lamb

Oven roasted, on a Turret of smashed roasted garlic potatoes with a menage of garden fresh vegetables And a Port and Guava sauce.

Pan roasted breast of Duck

Premium Maryland Duck breast, pan roasted, sliced and served on an herb and potato rosti with a cranberry citrus sauce.

Shrimps Morney

Seared Shrimp on garlic mashed potato topped with a rich Morney sauce, cheese and snipped chive. Lightly broiled under the grill.

Stuffed Grouper fillet

Fresh fillet of Tobago Grouper stuffed with seasoned crab meat. Baked and served with a saffron Beurre Blanc sauce.

Vegetable en Crute (V)

Eggplant, Zucchini, sweet onions, bell pepper, carrots roasted with Mediterranean herbs. Topped with basil pesto, mozzarella, wrapped in phyllo pastry and baked till golden. Served with a roasted red pepper sauce.

To finish off with, a choice of one of the following desserts:

Plum and Peach Trifle

Peaches and plums poached in syrup, layered with a sherried vanilla sponge, custard and whipped Chantilly cream.

Strawberry Panna Cotta

Vanilla Panna Cotta cream topped with Cassis infused diced Strawberry & Kiwi fruit salsa.

Rum & Raisin White Chocolate Bread Pudding

Traditional Bread pudding studded with white chocolate and raisins soaked in 7yr Old Angostura rum. Baked and served with a vanilla crème sauce.

Chocolate Torte a la mode (P)

A rich chocolate torte served with a scoop of vanilla ice cream, drizzled with mocha fudge sauce, dusted with coco powder.

Banana Pecan Parfait with salted caramel sauce

Sliced sun ripened bananas layered with vanilla ice cream and a warm creamy caramel sauce. Dusted with crushed pecan nuts.

Creole or Irish Coffee

Fresh brewed coffee, coconut rum & coconut ice cream, or the classic coffee, Irish whisky and cream.

Whilst not anticipated the menu may be subject to slight modification due to the seasonal unavailability of some ingredients.

Items marked (V) suitable for strict vegetarians. Items marked (P) contain peanuts

For Reservation contact us on 639 0686 or on email at seahorseinntobago@gmail.com

Seating limited, reservations highly recommended