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# HRISTMAS

At the **Seasons Restaurant**

## **Appetisers**

*Chefs Homemade Soup of the Evening with a  
Selection of Homemade Breads  
Crisp Puff Pastry filled with Smoked chicken & Wild Mushroom  
in Garlic Cream & Nestled on Spinach  
Cod Goujons set on Remoulade Salad, Citrus Mayonnaise*

## **Main Courses**

*Home Carved Roast Turkey & Ham with Herb & Onion Stuffing,  
Sage Jus, Fresh Cranberry Compote  
Slow Braised Shank of Lamb Served with Breola Jus  
Baked Fillet of Salmon, Prawn & Spinach Mousse Wrapped  
in Crisp Puff Pastry, Tomato & Cream*

## **Dessert**

*Traditional Christmas Pudding Served  
Warm with Brandy Custard  
Mille Feuille of Seasonal flavoured Apple & Dried  
Fruit, drizzled with Anglaise  
Festive Delight of Chocolate, Cranberry  
& Brandy Mousse*

*Freshly Brewed Tea/Coffee*

**€25.95**