



# CHRISTMAS

## At the **Seasons Restaurant**

**Festive Menu €30.95**

**Let the Festivities begin with a Complimentary Mulled Wine Reception**

### *Appetisers*

*Golden Fried St. Kieran Brie with Seasonal Leaves &  
Home Made Red Currant & port Jam*

*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*

*Trio of Melon Cocktail with Nutmeg & Maple Yogurt,  
Topped with Candied Toasted Muesli*

*Cod Goujons set on Remoulade Salad, Citrus Mayonnaise  
Chunky Atlantic Seafood Chowder Served with Water Biscuits  
Tossed Salad of Five Spiced Duck Confit, toasted Cashew Nuts,  
Plum Wedges, Light Hoi Sin & Orange Glaze*

### *Main Courses*

*Prime Grilled Irish 10oz Sirloin Steak cooked to you requirements,  
Onion & Mushroom Strudels and Creamy Pepper Sauce*

*Panfried Medallion of Monkfish in Garlic Butter, Mange Tout,  
Cherry Tomato, Flamed with Pernod*

*Home Carved Roast Turkey & Ham with Herb & Onion Stuffing,  
Sage Jus, Fresh Cranberry Compote*

*Baked Fillet of Salmon, Prawn & Spinach Mousse Wrapped  
in Crisp Puff Pastry, Tomato & Cream*

*Oven Roasted Fillet of Chicken inlaid with Asparagus Mousse,  
rested on Parma Ham Risotto, Fresh Thyme Jus*

*Warm Goats Cheese & Sun Blushed Tomato Tartlet Served with Rocket  
& Spinach Salad, Green Pesto*

**Served with a Selection of Fresh Vegetables & Potatoes**

### *Dessert*

*Traditional Christmas Pudding Served Warm with Brandy Custard*

*Red Wine & Port Poached Pear with all Spice Mascarpone*

*Mille Feuille of Seasonal flavoured Apple & Dried  
Fruit, drizzled with Anglaise*

*Festive Delight of Chocolate, Cranberry & Brandy Mousse*

*Freshly Brewed Tea/Coffee*