



Merry Christmas with all trimmings

Seasons Restaurant Menu

To start

Golden Baked Chicken, Wild Mushroom & Mascarpone Strudel, Sprinkled with Mixed Seeds, Smoked Texan Cream Sauce

Tian Of Shrimp, Sweet Bell Pepper, Spring Onion Bound in a Light Cajun Mayonnaise, Served with Crisp Baby Gem & Olive Melba Toast

Chefs Homemade Soup of the Evening with a Selection of Bread

Chilled Seasonal Spiced Winter Fruit Consommé, Refreshing Raspberry Sorbet, Drizzled with Natural Yogurt.

Chunky Atlantic Seafood Chowder with a Cheesy Croute

Boilie Soft Goats Cheese, Baby Spinach, Cranberry & Orange Chutney with Sourdough Crisp Bread

Slow Cooked Aromatic Duck Leg, Winter Spiced Red Cabbage, Rich Port Jus



Main Event

Prime Grilled Irish 10oz Sirloin Steak,

Cooked to your Liking, Garnished with a Mushroom Duxelle & Blue Cheese Stuffed Beef Tomato, Crisp Sweet Potato, Creamy Pepper & Cognac Sauce.

Poached Fillet of Monkfish

in a Thai Court Bouillon, Nestled on a Spinach Rocket & Pomegranate Salad, Mango & Mint Salsa

Traditional Roast Turkey and Ham

served with Herb & Onion Stuffing, Sage Jus, Cranberry Compote Tart.

Baked Fillet of Salmon & King Prawns

Cooked in Garlic Butter, Sauté Asparagus Spears, Drizzled with Salsa Verdi.

Home Baked vegetable, Olive, Sun Blushed Tomato & Mozzarella Puff Pastry Pie

Served with a Hummus Dip, Drizzled with Red Pepper Pesto.

Oven Roasted Supreme of Chicken

Inlaid with a Chorizo Stuffing, Rested on a Spring Onion & Parmesan Cheese Rosti, Quajillo Chilli, Streaky Rashers, Garlic Cream Sauce.

Currie D'agneau

Lamb Curried with Turmeric Flavoured Rice, Naan Bread & Natural Yogurt.



Seasons

RESTAURANT

Homemade Desserts

Light & Refreshing Lemon Posset,
Served with a Winter Fruit Pulp & Vanilla Sable Biscuit

Traditional Christmas Pudding,
Served with a Warm Brandy Custard

Classic Chocolate Fondant,
Velvet Chocolate Sauce, Salted Caramel Ice-Cream

Winter Spiced Apple Crumble,
topped with Cinnamon Ice Cream and Custard

Whitford Fluffy Pavlova,
Topped with Winter Berry Compote, Chocolate Crunch

Boozy Chocolate Cream:
Crushed Oreos with Baileys & Chocolate Sauce
Layered Between Whipped Ice-Cream, Marble Chocolate Pieces

Freshly Brewed Tea & Coffee

€35 per person for 4 Course,
€31 per person for 3 course (starter, Main course, Tea & Coffee)