



2 Courses: £26.95

3 Courses: £31.95

STARTERS

Cream of Winter Vegetable Soup served with Homemade Wheaten Bread (V, GF / Vegan option available)

Warm Cranberry & Brie Bruschetta with Rocket, Tomato Tapenade and a Balsamic Glaze (V)

Prawn Cocktail with Red Apple in a Seafood Dressing with Pickled Fennel and Compressed Cucumber (GF option available)

Seasons Festive Salad: Gem, Spiced Poached Pear, Pickled Red Onion, Crispy Chorizo, Salt & Pepper Croutons, Crumbled Stilton and Cranberry Vinaigrette

Smoked Salmon Terrine with Cucumber, Beetroot and a Dill Oil with Homemade Wheaten Bread

MAINS

Roast Turkey with Honey & Mustard Glazed Gammon and Dorothy's Homemade Stuffing (GF option available)

Roast Beef and Yorkshire Pudding with a Red Wine & Rosemary Jus served with Braised Red Cabbage (GF)

Herb Crusted Fillet of Salmon with Lemon & Dill Butter

Vegetable Wellington with a Tomato & Garlic Concassé (V, Vegan, GF option available)

All served with Crushed Comber Roots, Cauliflower Mornay, Roast Potatoes and Buttery Mash

DESSERTS

Traditional Christmas Pudding with Homemade Vanilla Custard

Pavlova with a Honeycomb Crumb (GF)

Baileys & White Chocolate Cheesecake

Pear & Butterscotch Gateau

Salted Caramel & Pecan Brownie with Vanilla Ice Cream (Vegan option available)

TEA OR COFFEE & MINI MINCE PIES

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