






# SEASONS

## Christmas Menu





**2 Courses: £28.95**  
**3 Courses: £33.95**



## STARTERS

Curried Carrot & Parsnip Soup with Homemade Wheaten Bread  
(V, Vegan option and GF option available)

Crispy Goats Cheese Bon-Bons, Truffle Honey, Rocket, Pickled Red Onions  
and a Candied Pecan Crumb (V)

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

Korean Pork Belly Bites with Asian Slaw and Garlic Aioli

Smoked Salmon Terrine with an Aged Balsamic Vinegar Glaze, Chilli Beetroot  
and Lemon Emulsion with Homemade Wheaten Bread

## MAINS



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

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

Herb Crusted Fillet of Salmon with Lemon & Parsley Hollandaise

Nut Roast with Puy Lentils, Chestnut Mushrooms and Mixed Nuts (V, Vegan, GF)



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

## DESSERTS



Pavlova with Caramelised Pear and a Chocolate Hazelnut Drizzle (GF)

Crème Brûlée with Winter Berries and Homemade Shortbread

Traditional Christmas Pudding with Vanilla Custard

Salted Caramel Cheesecake

Lemon Posset with Homemade Shortbread

## TEA OR COFFEE & MINI MINCE PIES

CHRISTMAS@SEASONSRESTAURANT.UK.COM

T:028 9073 0150

