



Christmas Day Lunch
12:30

Seed

€85.00 PER PERSON

Carvery (from the Buffet)

Herb butter roast turkey crown.
Chestnuts, apricot and sage stuffing.
Chipolata sausage, cranberry and orange chutney.
Pan jus. Clove and honey glazed ham, apple sauce.
Roast prime rib of beef. Yorkshire pudding with horseradish cream, hasselback potatoes, port jus.
Roast brown meagre, shrimp mousseline, sea herbs.

From the Buffet

Steamed salmon, leeks, asparagus, ginger butter sauce.
The humble roasted hispi cabbage with cashew cauliflower "cheese", hazelnut dukkah, sage (VG).
Buttered brussel sprouts, creamed swede, honey roasted parsnips, lemon glazed carrots.
Duck fat roast new potatoes or chickpea panisse, olive & pecorino.

Desserts - Plated

Poached pears with local spices, hazelnut oat crumble, malt ice-cream, whey caramel.
Or
Warm chocolate and chestnut cake, ganache, orange oil.
Or
Blackberry and white chocolate mousse, lemon curd.

Water, tea / coffee / mince pies & Christmas treats.

Seed
FLAVOURFUL MOMENTS