



Seasons Restaurant Sample Tasting Menu

Chef's Amuse Bouche



Braised Ham Hock & Tender Chicken Terrine
In House Piccalilli, White Irish Soda, Caramelised Apple & Nutmeg



Seared Scottish King Scallops
Seaweed Tagliatelle, Garlic cream, flaked Crab



Chef's Sorbet



Pheasant Breast
Confit leg bon-bon, Chestnut puree', Pickled red cabbage, Merlot reduction



Fig and Chestnuts
Sablé, Fig and Orange jam, Chestnut Mousse, Hazelnut Choux

€65.00 per person