

Ballyrobin   
★★★ COUNTRY LODGE HOTEL

*Celebrate with us this  
Christmas & New Year*

**Hotel Restaurant of  
The Year 2017**



# Book now for Christmas

We strongly recommend you book now to avoid disappointment. A non-refundable deposit of £10 per person is to be received within 7 days of booking. All group bookings must be reconfirmed with final numbers 2 weeks prior to the date. Please advise reception when booking if you have any special dietary requirements.

For more information or to make a booking please call 028 9442 2211

## Christmas Bistro Menu

~ Served Monday to Saturday from 12 noon ~

Fish & Chips, Tartar Sauce, Lemon, Pea Puree £12

Prawn Open Salad, Wheaten Bannock, Hand Churned Butter, Smoked Paprika & Lemon £9

Dexter Burger Melt, Blue Cheese & Smoked Bacon, Brioche Bap, Homemade Mustard £12

Hannans Salt Chamber Ribeye Steak, Fat Chips, Onion Rings, Sauce Au-Poivre £27

Daube De Boeuf, Coppa, Butter Beans, Confit Carrots, Buttermilk Mash £16

Spelt Barley, Roasted Squash Risotto, Pecorino Cheese, Crispy Leek & Onion Powder £10

Turkey, Belfast Ham, Cranberry Panini, Handful of Fries £7  
(served 12pm - 5pm only)

## Christmas Express Menu

~ Served Monday to Saturday from 12 noon ~

Soup of the Day, Ballyrobin Wheaten Bread & Hand Churned Butter

Ham Hock Fregola, Spinach, Peas, Pecorino Cheese, Onion Powder

Duck Liver Terrine, Fig Chutney, Toasted Brioche

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County Antrim Turkey & Belfast Ham, Sage Onion Stuffing, Rich Pan Gravy & Cranberry Sauce

Roast Salt Chamber Topside of Beef, Yorkshire Pudding, Roasting Juices

Pan Seared Salmon, Roast Chestnut & Herb Crumble, Classic Hollandaise

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Traditional Christmas Pudding, Raisin & Cinnamon Anglaise & Whiskey Ice-Cream

Warm Apple Pie, Clotted Jersey Cream, Vanilla Ice Cream

Red Berry Mascarpone Cheesecake, Orange, Honey & Lavender Ice Cream

**2 courses £14.95 3 courses £19.95**

# Hotel Restaurant of The Year 2017



## Christmas Dinner Menu

~ Served Monday to Saturday from 5pm ~

### Starters

Panzanella, Goats Cheese, Beetroot, Dehydrated Onion Powder £6

Pressed Tamworth Pork & Leek Terrine, Pear, Spelt Bread, Homemade Mustard £6

Salt Aged Beef Carpaccio, Cauliflower, Fennel, Capers, Pickled Cranberries, Bone Marrow Butter £7

Chicory Filo Tart, Candied Walnuts, Green Apple Puree, Fig, Young Buck Fritters £6

### Main Courses

Sea Trout, Cured Belly, Charred Leek Powder, Purslane Oil, Samphire, Crab & Tomato Velouté £14

Breast of Partridge Crepinette, Salsify, Pears, Confit Leg Croustillant, Swiss Chard £15

Salt Chamber Beef, Smoked Girolles, Hay Baked Celeriac, Goose Fat Fondant Potato £18

Estate Venison, Chestnut & Haggis Croquette, Pomme Maxine, Truffle Honey, Juniper & Red Berry Jus £18

### Desserts

Rose Petal Panna Cotta, Douglas Fir Damson, Viennese Biscuit £6

Classic Paris Brest, Crispy Almonds, Praline Cream £6

Salted Chocolate Delice, Malt Caramel, Green Apple Gel, Apple & Cinnamon Fritter £6

Red Berry Mascarpone Cheesecake, Orange, Honey, Sheep's Yoghurt Sorbet £6

Young Buck Cheese, Crackers, Fig Chutney £6

## Why not stay over?

**Our dinner, bed & breakfast package is £139 per couple or £99 for single occupancy.** A non refundable deposit of £50 per person is required at the time of booking.

# New Year's Eve Menu

For New Year's Eve our head chef, Jim Mulholland has prepared a unique gastronomic experience to celebrate the New Year. Enjoy this carefully balanced menu that allows you to journey through a number of dishes that reflect the best local seasonal produce. Paired with a flight of wines specially chosen by GreatVine Wines.

## **New Year's Eve 7 Course Tasting Menu**

£74.95 including wines or £54.95 food only per person

*Arrival 7pm - Mulled wine served on arrival - seated at 7.30 pm*

Oysters with Veal Shin Consommé, Horseradish Jelly  
*Montagner Prosecco DOCG Valdobbiadene Superiore Extra Dry*

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Duck Ham, Picked Cranberries Compressed Pear, Watermelon  
*Château Ballan-Larquette ~ Rosé Still and dry Bordeaux*

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King Crab, Micro Herb Salad, Tomato Bouillabaisse  
*Anselmi San Vincenzo 2016*

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**Green Tea, Apple, Lime**

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Loin of Wild Venison Fermented Cherries & Wood Ruff, Goose Sausage  
*Passo Antico Sardinian Appassimento*

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**Blood Orange**  
*Paladin Bosco Del Merlo Passito*

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**Young Buck Cheese & Crackers**  
*Quinta do Noval LVB Port, Portugal*

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**A Square of Abernethy Fudge**  
*Tea or coffee*

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Relax and be entertained with our live music from the Lagan Band Duo and then celebrate with a glass of George Cartier Champagne at midnight. Music until 1am.

Overnight Stay – Enjoy all of the above together with an overnight stay and breakfast the following morning for just £229 per couple or £149 in a single room. A non refundable deposit of £50.00 per person is required at the time of booking and the balance is required before 22nd December 2017. This applies to both restaurant and overnight reservations. Please advise when booking if you have any special dietary requirements.