

Ballyrobin 

★ ★ ★ COUNTRY LODGE HOTEL

*Celebrate with us this  
Christmas & New Year*

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Hotel Restaurant of  
The Year 2017

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**WINNER**

# 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 Thursday from 12 noon - 9pm ~

~ Served Friday and Saturday from 12 noon - 10pm ~

Fish & Chips, Tartar Sauce, Lemon, Pea Purée £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

Hannan's 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 Thursday from 12 noon - 9pm ~

~ Served Friday and Saturday from 12 noon - 10pm ~

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 Thursday from 5 - 9pm ~

~ Served Friday and Saturday from 5 - 10pm ~

## 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 Purée, Fig, Young Buck Fritters £6

## Main Courses

County Antrim Turkey & Belfast Ham, Sage Onion Stuffing, Rich Pan Gravy & Cranberry Sauce £13

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.

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

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**Montagner Prosecco DOCG Valdobbiadene Superiore Extra Dry**

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**Château Ballan-Larquette ~ Rosé Still and dry Bordeaux**

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**Anselmi San Vincenzo 2016**

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**Quinta do Noval LVB Port, Portugal**

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**Tea or coffee**

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