

Ballyrobin 
★ ★ ★ COUNTRY LODGE HOTEL



Celebrate with us this
Christmas & New Year

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 Lunch Special

~ Served Mon to Sat from 12 - 3pm ~

2 Courses £17.95 3 Courses £22.95

Soup of the Day, Served with Wheaten Bread

House Roasted & Butter Basted Turkey & Guinness Glazed Ham, Sage, Chestnut & Apricot, Cranberry & Port Compote, Bacon Gravy with Velvety Mash

Traditional Christmas Pudding, Brandy Anglaise

Christmas Bistro Menu

~ Served Sun to Thurs from 12-9pm ~ Fri and Sat from 12-10pm ~

Fish & Chips, Mushy Peas, Tartare Sauce, Fat Chips £13

Portavogie Battered Scampi, Lemon, Tartare Sauce, Fat Chips £13

Ballyrobin Kitchen Lasagne, Salad, Coleslaw, Fat Chips £12

Roasted Root Vegetable and Whole Grain Mustard Penne Pasta £10.95 (V)

Ballyrobin Old Smokey Burger, Smoked Beef Patty, Smokey Kilkenny Ketchup, Smoked Scamorza Cheese, Dill Pickle, Smoked Sea Salt & Parmesan Fries £15.50

Locally Sourced Sirloin Steak, Onion Rings, Peppered Sauce, Chunky Chips £28

Turkey, Belfast Ham, Cranberry Panini, Skinny Fries £9.95* (available until 5pm)

Festive live music evenings with The Lagan Band Duo...

As well as having our fabulous Christmas dining experience, this year we will have festive live music evenings on the following dates:

Friday 7th December, Saturday 8th December,

Friday 14th December, Saturday 15th December,

Friday 21st December and Saturday 22nd December.

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.

Christmas Dinner Menu

~ Served Sunday to Thursday from 12 noon - 9pm ~

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

1 course £18.95, 2 courses - £23.95 and 3 courses - £28.95 including tea, filter coffee and home made shortbread

On our live music evenings the price will be £31.95 including the 3 course menu

Starters

Soup of the Day, Served with Wheaten Bread

Traditional Prawn & Flaked Salmon Cocktail, Marie Rose, Avocado, Tomato & Black Olive, Soft Boiled Quail's Egg, Cos & Oregano Crostini

Smoked Chicken Terrine, Orange Gel, Pickled Walnuts & Cranberries, Juniper Berry, Crispy Rosemary Croustade & Nasturtium Oil

Festive Baked Brie, Spiced Fig & Orange Chutney, Port & Cranberry Focaccia (V)

Spinach & Ricotta Roulade, Butternut Squash, Radicchio, Endive, Mandarin Oil, White Truffle Crumble (V)

Vegetable Ribbon Salad with Quinoa & Pomegranate Granola & Swiss Chard (Vegan)

Main Courses

House Roasted & Butter Basted Turkey & Guinness Glazed Ham, Sage, Chestnut & Apricot, Cranberry & Port Compote, Bacon Gravy with Velvety Mash

Baked Salmon, Pistachio & Chestnut Crust, Sprouts-A-Verde Sauce, Warm Vegetable Terrine, Red Vein Sorrel

Slow Braised Daube of Beef, Beetroot Textures, Thyme & Roast Garlic Polenta, Sausage Stuffed Onions & Mulled Wine Reduction

Individual Finnebrougue Venison Wellingtons, Beetroot Textures, Roast Garlic Polenta, Mushroom Stuffed Onions, Dark Chocolate Jus

Chestnut, Spinach & Crozier Blue Cheese Tartlet, Crispy Saltwater Crust, Kale Pesto, Honeyed Root Vegetable Salad (V) (Also available Vegan)

Pumpkin, Sage & Hazelnut Quiche, Bussell Sprout Velouté served with a Choice of Side (V)

Desserts

Traditional Christmas Pudding, Brandy Anglaise, Christmas Pudding Ice Cream
Eggnog Panna Cotta, Mulled Wine Gel, Orange & Brandy Scented Honeycomb, Whiskey Ice Cream

Sour Cherry & Bitter Chocolate Trifle

Burnt White Chocolate & Apricot Textures, Aerated Chocolate, Cranberry Two Ways, Fennel Seed Crumble

Chilled Melon & Tequila Soup, Micro Fruit Parissienne, Chilli, Pineapple & Lime Granita (Vegan)

New Year's Eve

Why not join us at Ballyrobin this New Year's Eve as we pay homage to the 70s? Head Chef Aaron Donnelly and his team have prepared a unique gastronomic experience to celebrate the New Year so you will enjoy a unique dining experience in a fun filled atmosphere here at Ballyrobin.

Selection of 1970's themed wines, drinks including cocktails from the 1970s. With 1970's dress optional we promise you a night not to be missed.

£69.95 per person

Arrival 7pm - Pimms Fruit Cup and Seasonal Hot Port served on arrival - seated at 7.30pm. **Harpist on arrival and during the meal.**

To Start - Trio of 70's Classics

Parma Ham & Melon, Homemade Spam Fritter & Prawn Cocktail

1970's Grand Banquet including the following classics

- Dressed Salmon Classically Garnished • Beer Brined & Roasted Poussin
- Rose Veal Schnitzel • Porchetta • Beef Wellington
- Roasted Leg of Lamb with Garlic & Rosemary • Portobello & Beetroot Wellingtons

Choice of Sides

Honey Roast Veg, Duck Fat Roast Potatoes, Mash, Seasonal Vegetables, Salad Selection

Choice of Sauces

Parsley Sauce, Hollandaise, Bread Sauce, Espagnole, Pepper

Dessert ~ Trio of 70's Classics

Raspberry Blancmange, Black Forest Gateau & Peach Melba

Countdown to the New Year

Glass of Moët et Chandon Champagne & with Canapés of Haggis, Neeps & Tatties
Live 70's live music until 1am

Overnight Stay – Enjoy all of the above together with an overnight stay and breakfast the following morning for just £239 per couple or £155 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 2018. This applies to both restaurant and overnight reservations. Please advise when booking if you have any special dietary requirements.