

Enjoy
THE FESTIVE
SEASON

2023







FESTIVE CALENDAR

Festive Party Nights	4-5
Santa Sunday	6
Festive Afternoon Tea	7
Festive Set Menu	8-9
Festive Sunday Lunch / Christmas Eve / Boxing Day	11
LIVE Music & Tribute Nights	12-13
Christmas Gifts & Vouchers	15



Superb food, great service, excellent entertainment in the relaxed atmosphere of Leighinmohr House's Ballroom. We've got Christmas all wrapped up...

Party nights are available on 8th, 9th, 15th and 16th of December. Enjoy dinner, a Live Band, and Disco to 1am for £42.95pp.

8th December	- PEACH
9th December	- PEACH
15th December	- PEACH
16th December	- PEACH

Free Bottle of Beer or Glass of Prosecco Conti De Arco for all Parties booked before 31st of October. Dinner is served at 8PM.



HOW TO BOOK

1. Call Reception on 028 2565 2313 to check availability.
2. Your reservation is confirmed with a £10 per person deposit (refundable only if the Hotel is not open due to COVID restrictions).
3. Final payment and menu choices must be made 4 weeks prior to your chosen party night.
4. Non-attendance at a Christmas Party Night is non-refundable and non-transferrable.
5. Individual payments not accepted. All payments must be made through your group organiser.



Festive **PARTY NIGHTS**

STARTERS

Cream of Roasted Root Vegetable Soup
Served with a Bread Roll (2*)

Duo of Melon
with Mulled Berry Compote

Goats Cheese Salad
with Red Wine Poached Pear, Rocket,
Hazelnuts, French Dressing (7,9,10,14)

MAINS

Roasted Turkey & Honey Roast Ham
Sage & Onion Stuffing, Chipolatas,
Roast Gravy (2*, 7)

Slow Braised Daube of Beef
Peppered Jus, Roasted Tomato

Baked Fillet of Salmon
with White Wine Cream (5,7,14)

Beetroot & Celeriac Wellington (v)
Vegetarian Gravy (1,2)

All served with Rosemary Roasted Potatoes (7),
Buttery Mash Potatoes (7), Honey Roasted Carrots (7)
& Parsnips (7), Brussel Sprouts (7)

DESSERTS

Traditional Christmas Pudding
With Brandy Sauce (2*, 7)

Trio of Desserts
With Chantilly Cream (2,4,7,13)

Tea or Coffee with Chocolate Mints

Numbers below dishes relate to the allergen content of the dish. Numbers with an asterisk means the dish can be altered to remove the allergen.
Please inform your server if you have any allergies 1 = Celery, 2 = Gluten, 3 = Crustaceans, 4 = Eggs, 5 = Fish, 6 = Lupin, 7 = Milk, 8 = Molluscs
9 = Mustard, 10 = Nuts, 11 = Peanuts, 12 = Sesame seeds, 13 = Soya, 14 = Sulphites



Santa **SUNDAYS**

Treat the Family, as Father Christmas makes his way to Leighinmoir House to join in the festive fun!

Come and enjoy a beautiful Sunday Lunch followed by a visit to Santa beside the fireplace in the Hotel Lobby, who will have a little gift for all the children.

Available on Sunday 3rd, 10th and 17th of December.

Adults:
2 courses £32.95
3 courses £34.95
Kids: £14.95



LEIGHINMOIR
HOUSE



Festive **AFTERNOON TEA**

Festive Afternoon Tea in the modern but cosy surroundings of the Clockhouse Restaurant is the perfect excuse to catch up with friends and family over the Christmas period.

**Festive
Afternoon Tea
is £29.95**

Served Freshly Baked on
Fridays and Saturdays
from Friday 24th of November.

The final Festive Afternoon Tea
of the season will be served on
Saturday 6th of January.

The Clockhouse Restaurant
Cocktail Bar or Small Function
rooms (up to 45 people)

From smaller gatherings at Lunchtime or for Dinner in our Clockhouse Restaurant or Cocktail Bar, to sit-down functions for up to 45 people in our small function rooms (the Library and the Grange Room), Leighinmohr House will provide beautiful food, and excellent service, in a relaxed atmosphere.

Pre-orders required for numbers in excess of 10 people.
Room hire must be paid in advance.

Festive SET MENU



STARTERS

Cream of Roasted Root Vegetable Soup
Served with Bread Roll (2*)

Goats Cheese Salad
with Red Wine Poached Pear, Rocket, Hazelnuts,
French Dressing (7,9,10,14)

Smoked Duck
Poached Blackberries, Rocket, Pomegranate,
Balsamic Dressing (14)

Smoked Pork Belly
Apple & Fennel, Cider Butter Sauce (7,9,14)

MAINS

Roasted Turkey & Honey Roast Ham
Sage & Onion Stuffing, Chipolatas,
Roast Gravy (2*, 7)

Slow Braised Daube of Beef
Peppered Jus, Roasted Tomato

Pan Roast Supreme of Chicken
With Tarragon Cream (7,14)

Baked Fillet of Salmon
with White Wine Cream (5,7,14)

Beetroot & Celeriac Wellington (v)
Vegetarian Gravy (1,2)

All served with Rosemary Roasted Potatoes (7),
Buttery Mash Potatoes (7), Honey Roasted Carrots
(7) & Parsnips (7), Brussel Sprouts (7)

DESSERTS

Traditional Christmas Pudding
With Brandy Sauce (2*,7)

Pistachio Crème Brûlée
Brandy Snap & Blackcurrant Compote (2,4,7,10)

Mint Chocolate Tarte
Raspberry Sorbet (2,7)

Tea or Coffee & Mince Pies (2*)

2 Courses £32.95 / 3 courses £34.95 per adult / Kids £14.95 Tea/Coffee & Mince Pies included.

Numbers below dishes relate to the allergen content of the dish. Numbers with an asterisk means the dish can be altered to remove the allergen.
Please inform your server if you have any allergies 1 = Celery, 2 = Gluten, 3 = Crustaceans, 4 = Eggs, 5 = Fish, 6 = Lupin, 7 = Milk, 8 = Molluscs
9 = Mustard, 10 = Nuts, 11 = Peanuts, 12 = Sesame seeds, 13 = Soya, 14 = Sulphites



Festive **BOXING DAY/ NEW YEAR'S DAY**

STARTERS

Cream of Roasted Root Vegetable Soup
Served with Bread Roll (2*)

Goats Cheese Salad
with Red Wine Poached Pear, Rocket, Hazelnuts,
French Dressing (7,9,10,14)

Smoked Duck
Poached Blackberries, Rocket, Pomegranate,
Balsamic Dressing (14)

Smoked Pork Belly
Apple & Fennel, Cider Butter Sauce (7,9,14)

MAINS

Roasted Turkey & Honey Roast Ham
Sage & Onion Stuffing, Chipolatas,
Roast Gravy (2*, 7)

Slow Braised Daube of Beef
Peppered Jus, Roasted Tomato

Pan Roast Supreme of Chicken
With Tarragon Cream (7,14)

Baked Fillet of Salmon
with White Wine Cream (5,7,14)

Beetroot & Celeriac Wellington (v)
Vegetarian Gravy (1,2)

All served with Rosemary Roasted Potatoes (7),
Buttery Mash Potatoes (7), Honey Roasted Carrots
(7) & Parsnips (7), Brussel Sprouts (7)

DESSERTS

Traditional Christmas Pudding
With Brandy Sauce (2*,7)

Pistachio Crème Brûlée
Brandy Snap & Blackcurrant Compote (2,4,7,10)

Mint Chocolate Tarte
Raspberry Sorbet (2,7)

Tea or Coffee & Mince Pies (2*)

2 Courses £35.95 / 3 courses £37.95 per adult / Kids £14.95 Tea/Coffee & Mince Pies included.

Numbers below dishes relate to the allergen content of the dish. Numbers with an asterisk means the dish can be altered to remove the allergen.
Please inform your server if you have any allergies 1 = Celery, 2 = Gluten, 3 = Crustaceans, 4 = Eggs, 5 = Fish, 6 = Lupin, 7 = Milk, 8 = Molluscs
9 = Mustard, 10 = Nuts, 11 = Peanuts, 12 = Sesame seeds, 13 = Soya, 14 = Sulphites

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The above menu is a sample menu;
Slight tweaks to the starters and desserts served on the day may apply.

December **TRIBUTE NIGHTS**

Sunday 10th December

ABBA

Sunday 17th December

THE MOWTOWN SENSATIONS

3 Course Meal £40

and Live Show from 9.30pm

DJ to 1am

£15 Show Only

*Boxing Night /
New Year's Eve*
LIVE MUSIC

@ 9pm

from **Gerry McLean**

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January
TRIBUTE NIGHTS

Friday 5th January
CHER

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Friday 12th January
**DOLLY PARTON &
GARETH BROOKS**

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Friday 19th January
SHANIA TWAIN

.....

Friday 26th January
PINK

Saturday 6th January
FREDDIE MERCURY

.....

Saturday 13th January
ROBBIE WILLIAMS

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Saturday 20th January
TINA TURNER

.....

* All Tributes include disco to 1am

* £40 Tribute Act & 3 course meal

£15 ticket only

* Doors open at 7pm

Meal at 8pm

Tribute Act from 9pm





LEIGHINMOHR
HOUSE

TREAT YOUR LOVED ONES TO A SPECIAL GIFT THIS FESTIVE SEASON.

With a Gift Voucher from Leighinmohr House give someone the chance to enjoy an overnight stay in one of our boutique bedrooms, a beautiful meal in the Clockhouse Restaurant, or exquisite Cocktails in our Cocktail Bar.

Gift Vouchers can be used to purchase goods and services within Leighinmohr House.

Available for purchase at Reception, in the Clockhouse Restaurant, in the Cocktail Bar, or online at www.leighinmohrhotel.com



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www.leighinmohrhotel.com