



### 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 6th, 7th, 13th and 14th of December. Enjoy dinner, a Live Band, and Disco to 1am for £44.95pp.

6<sup>th</sup> December - VIPs 7<sup>th</sup> December - PEACH 13<sup>th</sup> December - VIPs 14<sup>th</sup> December - PEACH

Free Bottle of Beer or Glass of Prosecco Conti De Arco for all Parties booked before 31st of October. Doors open 7pm. Dinner is served at 8pm.

#### **HOW TO BOOK**

- 1. Call Reception on 028 2565 2313 to check availability.
- Your reservation is confirmed with a £10 per person deposit (refundable only if the Hotel is not op due to COVID restrictions).
- 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.
- 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 house bread, local butter - DF, GFR

Irish Whipped Goats Cheese Salad with spiced beetroot jam, pickled beetroot, candied walnuts, rocket - GF

Smoked Chicken Caesar Salad with sourdough croutons, aged parmesan, Caesar dressing - GFR

#### **MAINS**

Roasted Turkey & Honey Roast Ham sage & onion stuffing, chipolatas, turkey gravy - GFR, DFR

Slow Braised Beef Blade served with Bourguignon sauce - GF, DF

Roast Fillet of Salmon with white wine & chive cream - GF, DFR

Wild Mushroom & Tarragon Wellington with vegetarian gravy

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

Assiette of Desserts with Chantilly cream

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





## 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 £33.95

Served Freshly Baked on Fridays and Saturdays from Friday 29<sup>th</sup> of November.

> The final Festive Afternoon Tea of the season will be served on Saturday 4<sup>th</sup> of January 2025.



## Festive SET MENU

#### **STARTERS**

Cream of Roasted Root Vegetable Soup served with house bread, local butter - DF, GFR

Irish Whipped Goats Cheese Salad with spiced beetroot jam, pickled beetroot, candied walnuts, rocket - GF

Smoked Chicken Caesar Salad with sourdough croutons, aged parmesan, Caesar dressing - GFR

Smoked Haddock Fish Cake with fennel and cucumber salad, dill & Iemon dressing - DF, GFR

#### **MAINS**

Roasted Turkey & Honey Roast Ham sage & onion stuffing, chipolatas, turkey gravy - GFR, DFR

#### Slow Braised Beef Blade

served with onion crumb, Bourguignon sauce - GFR, DF

#### Roast Fillet of Salmon

with white wine & tarragon cream - GF, DFR

Pan Roasted Supreme of Chicken served with white wine, mushroom & pancetta sauce - GF, DFR

Wild Mushroom & Tarragon Wellington with vegetarian gravy

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

Sticky Toffee Pudding with toffee sauce

Mulled Berry Creme Brulee with cinnamon shortbread - GFR

Tea or Coffee with Chocolate Mints

2 Courses £34.95 / 3 courses £36.95 per adult / Kids £15.95 Tea/Coffee & Mince Pies included.

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## Festive BOXING DAY/ NEW YEAR'S DAY

#### **STARTERS**

Cream of Roasted Root Vegetable Soup served with house bread, local butter - DF, GFR

Irish Whipped Goats Cheese Salad with spiced beetroot jam, pickled beetroot, candied walnuts, rocket - GF

Slow Cooked Pork Belly with black pudding crumb, apple, pickled fennel, crackling - DF, GFR

Smoked Haddock Fish Cake with fennel and cucumber salad, dill & lemon dressing - DF, GFR

#### **MAINS**

Roasted Turkey & Honey Roast Ham sage & onion stuffing, chipolatas, turkey gravy - GFR, DFR

#### Slow Braised Beef Blade

served with onion crumb, Bourguignon sauce - GFR, DF

#### Roast Fillet of Salmon

with white wine & tarragon cream - GF, DFR

Pan Roasted Supreme of Chicken served with white wine, mushroom & pancetta sauce - GF, DFR

Wild Mushroom & Tarragon Wellington with vegetarian gravy

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

#### **DESSERTS**

Sticky Toffee Pudding with toffee sauce

Mulled Berry Creme Brulee with cinnamon shortbread - GFR

Glazed Lemon Tart with raspberry sorbet and meringue

Tea or Coffee with Chocolate Mints

2 Courses £37.95 / 3 courses £39.95 per adult / Kids £15.95 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

## December TRIBUTE NIGHTS

Sunday 1st December **DOLLY PARTON** 

Sunday 8th December ABBA LADIES

Doors Open 7.30pm Dinner 8pm - Show 9.30pm DJ to 1am Dinner & Show £40 Show Only £15

Boxing Night/ New Year's Eve LIVE MUSIC

@ 9pm from **Gerry McLean** 





# January & February TRIBUTE NIGHTS

Friday 10th January
GEORGE MICHAEL

Friday 17th January
THE RAT PACK
REVISITED

Friday 24<sup>th</sup> January **PINK** 

Dinner & Show £40
Show Only £15

Saturday 11<sup>th</sup> January **ELVIS** 

Saturday 18<sup>th</sup> January **TOM JONES** 

Saturday 25<sup>th</sup> January **TAYLOR SWIFT** 

THE MOTOWN SENSATIONS

Doors Open 7.30pm Dinner 8pm - Show 9.30pm DJ to 1am





