



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, 12th, 13th, 19th and 20th of December.

Enjoy dinner, a Live Band

Mother's Little Helpers and Disco to 1am

for £45.95pp.

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.
- 2. Your reservation is confirmed with a £10 per person deposit (refundable only if the Hotel is not open 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

Roast Carrot & Cumin Soup House bread, local butter. - (2*,7*)

Irish Goats Cheese Salad beetroot balsamic, pickled walnuts, roast beetroot, rocket - (7,10*)

Smoked Chicken Salad ciabatta croutons, sundried tomato, Pecorino, garlic & basil dressing - (2*,4,7)

MAINS

Roasted Turkey & Honey Roast Ham herb and onion stuffing, chipolata's, Turkey gravy (2*7*,14)

Slow Braised Feather Blade of Beef button mushroom, smoked bacon & Port sauce (14)

Roast Fillet of Salmon caper & dill butter sauce - (7*,5,14)

Wild Mushroom & Truffle Wellington with vegetarian gravy - (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 - (2,4,7,10,14)

Assiette of Desserts with Chantilly cream - (2*7*)

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





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 £34.95

Served Freshly Baked on Fridays and Saturdays from Friday 28th of November.

> The final Festive Afternoon Tea of the season will be served on Saturday 3rd of January 2026.



Festive SET MENU

STARTERS

Roast Carrot & Cumin Soup House bread, local butter. - (2*,7*)

Irish Goats Cheese Salad beetroot balsamic, pickled walnuts, roast beetroot, rocket - (7,10*)

Smoked Chicken Salad ciabatta croutons, sundried tomato, Pecorino, garlic & basil dressing - (2*,4,7)

Spiced Crispy Asian Pork Belly with toasted sesame seeds, spring onion, coriander, celeriac remoulade - (4,12*,14)

MAINS

Roasted Turkey & Honey Roast Ham with herb and onion stuffing, chipolata's, Turkey gravy (2*7*,14)

Slow Braised Feather Blade of Beef

with button mushroom, smoked bacon & Port sauce - (14)

Roast Fillet of Salmon caper & dill butter sauce - (7*,5,14)

Pan Roasted Supreme of Chicken with crispy pancetta, madeira sauce - (7,14)

Wild Mushroom & Truffle Wellington with vegetarian gravy (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 - (2,4,7,10,14)

Sticky Toffee Pudding with vanilla ice cream and toffee sauce - (2,7)

Spiced Winter Berry Crème Brûlée with cinnamon shortbread - (2*,7)

Tea or Coffee with Chocolate Mints

2 Courses £35.95 / 3 courses £37.95 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



Festive BOXING DAY/ NEW YEAR'S DAY

STARTERS

Cream of Roasted Root Vegetable Soup served with house bread, local butter - (1,2*,7*)

Irish Goats Cheese Salad with beetroot balsamic, pickled walnuts, roast beetroot, rocket - (7,10)

Spiced Crispy Asian Pork Belly with toasted sesame seeds, spring onion, coriander and celeriac remoulade - (4,12*,14)

Portavogie Prawn and heirloom tomato salad, avocado, gem lettuce, bloody mary dressing, ciabatta croutons - (2*,3,4,)

MAINS

Roasted Turkey & Honey Roast Ham herb & onion stuffing, chipolatas, turkey gravy - (2*7*,14)

Slow Braised Feather Blade of Beef with button mushroom, smoked bacon & Port sauce - (14)

Roast Fillet of Salmon caper & dill butter sauce - (7*,5,14)

Pan Roasted Supreme of Chicken with crispy pancetta, madeira sauce - (7,14)

Wild Mushroom & Truffle Wellington with vegetarian gravy (2)

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 vanilla ice cream and toffee sauce - (2,7)

Spiced Winter Berry Crème Brûlée with cinnamon shortbread - (2*,7)

Glazed Lemon Tart with raspberry sorbet and meringue - (2,4,7)

Traditional Christmas Pudding with brandy sauce - (2,4,7,10,14)

Tea or Coffee with Mince Pies

2 Courses £38.95 / 3 courses £40.95 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 = Sova. 14 = Sulphites



Boxing Night/ New Year's Eve LIVE MUSIC

@ 9pm from **Gerry McLean**

TRIBUTE NIGHTS

Saturday 17th January

TAYLOR SWIFT Tribute

Ice Cream and Cones of Chicken Goujons & Chips sold on the day

Doors Open 2pm Show closes 5pm Tickets £15

TRIBUTE NIGHTS

Saturday 24th January THE MOTOWN SENSATIONS

Friday 13th March

BJORN IDENTITY

ABBA Tribute

Friday 3rd April LUSH 80's NIGHT

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







