



ENJOY
THE FESTIVE SEASON 2026



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 4th, 5th, 11th, 18th and 19th of December.

Enjoy dinner, a Live Band

5th December - Manouche Boys and Disco to 1am

**4th / 11th / 18th / 19th December - Mother's Little Helpers
and Disco to 1am**

for £46.95pp.

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.

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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

Roast butternut squash & sage soup
house bread, local butter

Smoked chicken salad
spiced pomegranate dressing, chicory, orange,
pickled shallots

Toonsbridge mozzarella
rocket, poached pear, sourdough croutons,
cranberry dressing

MAINS

Roasted turkey & honey roast ham
herb & onion stuffing, chipolatas, turkey gravy

Slow braised beef feather blade
pancetta, pearl onion & red wine sauce

Roast fillet of salmon
white wine & leek cream sauce

Spiced sweet potato vol au vent
roast shallot and spinach, white wine and herb cream

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

Santa **SUNDAYS**

Treat the family, as Father Christmas makes his way to Leighinmohr 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 6th, 13th and 20th of December.

Adults:

2 courses £36.95

3 courses £38.95

Kids: £16.95





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 £35.95**

Served Freshly Baked on
Fridays and Saturdays
from Friday 27th of November.

The final Festive Afternoon Tea
of the season will be served on
Saturday 2nd of January 2027.



LEIGHINMOHR HOUSE

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

Roast butternut squash & sage soup
house bread, local butter

Smoked duck salad
spiced pomegranate dressing, chicory, orange,
pickled shallots

Toonsbridge mozzarella
rocket, poached pear, sourdough croutons,
cranberry dressing

Confit pork belly
celeric remoulde, mulled cider gel,
pickled mustard seeds, crackling

MAINS

Roasted turkey & honey roast ham
herb & onion stuffing, chipolatas, turkey gravy

Slow braised beef feather blade
pancetta, pearl onion & red wine sauce

Pan roasted supreme of chicken
wild mushroom, Bushmills and peppercorn sauce

Roast fillet of salmon
white wine & leek cream sauce

Spiced sweet potato vol au vent
roast shallot and spinach, white wine and herb
cream

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

DESSERTS

Traditional Christmas pudding
brandy sauce

Sticky toffee pudding
vanilla ice cream, toffee sauce

Mint chocolate crème brulee
shortbread

Tea or Coffee with Chocolate Mints

2 Courses £36.95 / 3 courses £38.95 per adult / Kids £16.95 Tea/Coffee & Mince Pies included.

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Happy
New Year

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

STARTERS

Roast butternut squash & sage soup
house bread, local butter

Toonsbridge mozzarella
rocket, poached pear, sourdough croutons,
cranberry dressing

Portavogie prawn & smoked salmon
heirloom tomato, baby gem, apple, sourdough
croutons. Bloody Mary dressing

Confit pork belly
celeriac remoulade, mulled cider gel, pickled
mustard seeds, crackling

MAINS

Roasted turkey & honey roast ham
herb & onion stuffing, chipolatas, turkey gravy

**County Fermanagh Kettle 28 Day
Salt Aged Roast Rib of Beef**
pancetta, pearl onion & red wine sauce

2 Courses £39.95 / 3 courses £41.95 per adult / Kids £16.95 Tea/Coffee & Mince Pies included.

Pan roasted supreme of chicken
wild mushroom, Bushmills and peppercorn sauce

Roast fillet of salmon
white wine & leek cream sauce

Spiced sweet potato vol au vent
roast shallot and spinach, white wine and herb
cream

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

DESSERTS

Traditional Christmas pudding
brandy sauce

Sticky toffee pudding
vanilla ice cream, toffee sauce

Mint chocolate crème brulee
shortbread

Spiced berry & apple crumble
crème brulee, honeycomb ice cream

Tea or Coffee with Mince Pies

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

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

@ 9pm from **Gerry McLean**



2027 TRIBUTE NIGHTS

Saturday 16th January
**THE MOTOWN
SENSATIONS**

Friday 19th March
BJORN IDENTITY
ABBA Tribute

Dinner & Show £40

Show Only £20

Doors Open 7.30pm

Dinner 8pm - Show 9.30pm

DJ to 1am



**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
and Gray's Hotel in Bushmills.

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



LEIGHINMOHR
HOUSE

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