



Christmas Dinner Menu 2018

Served Friday 7th, Saturday 8th,
Friday 14th & Saturday 15th December 2018.

Duo of Cheeses - Goats Cheese & French Brie freshly breaded and lightly fried, served with warm Cranberry dressing.

Prawn & Apple Cocktail bound in a Marie Rose dressing and garnished with Irish smoked Salmon and fresh Lime.

(V) Homemade Soup of the Day.

(G Free) Warm shredded Duck served with fresh Orange & Pomegranate Salad and a Plum sauce.

(G Free) Fresh seasonal Melon & Fruit sorbet served with a Winter Berry Coulis.

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Ballydougan Roast Turkey Breast and honey glazed Gammon with a Sage and Onion Stuffing & Cranberry gravy.

(G Free) Oven roast Pork fillet wrapped in Serrano Ham & served with an Apple & Cider Jus.

Herb crusted Salmon fillet with a Tomato & fresh Basil sauce.

Roast Supreme of Chicken served with a creamy Leek & smoked Bacon sauce.

All above served with fresh seasonal Vegetables & Potatoes.

(V) Individual baked tartlet with roasted Peppers, French Brie & sunblushed Tomatoes served with sweet Potato wedges and salad garnish.

Side orders:

Chunky Chips £ 4.15 per portion





Homemade Christmas Pudding served with Cognac Crème Anglaise.

(Contains Nuts)

Ballydougan Festive Trifle.

Homemade Cheesecake.

Warm Pear and Almond tartlet served with Pecan and Maple Ice Cream.

(Contains Nuts)

Salted caramel Profiteroles with warm Belgium Chocolate sauce.

**(6 Free) Warm sticky Toffee Pudding with homemade Butterscotch sauce
& vanilla Ice Cream**

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Freshly brewed Tea or House Coffee.

Tariff £ 29.00 per person.

Beverage Selection:

Still/Sparkling Water, per Glass	£ 1.95
Still/Sparkling Water 750ml bottle	£ 3.50
Soft Drinks - Coke, Diet Coke, Fanta Orange, Sprite	£ 1.75
Fruit Juice - Apple, Orange or Cranberry	£ 1.85
Appletiser	£ 2.65
Shloer (750ml)	£ 4.95
Corkage	£ 3.50

Deposit of £ 10.00 per person required at time of booking (non-refundable & non transferable. Lost deposits cannot be deducted from final bill). All final menu orders & numbers will be minimum charged.

ONLY ONE BILL PER TABLE WILL BE ISSUED. We are unable to divide Group bills.

FOOD ALLERGIES & INTOLERANCES.

All our recipes, including those using nuts, flour, eggs & shellfish are prepared in an open kitchen. We cannot guarantee that there will be no traces of these foods in any of our dishes. A file is available regarding ALLERGENS used as ingredients in some of our recipes. Please speak to your Waitress if you wish to view this information. Please advise staff if you have a food allergy or special dietary requirement.

For reservations telephone: 028 38342201



Ballydougan Pottery

Web: www.ballydouganpottery.co.uk

