

Party Nights 2010

Enjoy a meal from our Christmas Party Night menu (overleaf) and then dance the night away with fabulous live bands and a disco until late.

Saturday 4th Dec	The Brokers
Friday 10th Dec	Noel McKeary & Band
Saturday 11th Dec	Impact
Friday 17th Dec	Noel McKeary & Band
Saturday 18th Dec	Noel McKeary & Band

plus our resident DJ each night

£32.00 per person

Accommodation Offer:

Enjoy luxurious overnight accommodation and a full breakfast for only **£35.00** per person sharing, or only **£60.00** for a single occupancy.

New Year's Eve

Dance your way into 2011 with entertainment from the wonderful **Johnny McCrory & Friends** in the Glenariff Suite from 9.00pm - late

£7.50 per person

Enjoy a four course meal on New Year's Eve before the festivities begin for only

£26.00 per person

Gift Vouchers

Our Gift Vouchers make the perfect Christmas present for friends and family. These may be purchased at the Hotel Reception.

Making A Booking

- 1** Firstly, call us on 028 2565 3674 and check if the date you require is available.
- 2** Make a reservation by phone, fax, email or in person. We can hold a provisional booking for up to 14 days, after which, if we do not receive your deposit, it will automatically be released.
- 3** Confirm your reservation with a non-refundable deposit of £10 per person. This can be paid by cash (in person), by cheque or by credit/debit card (either in person or by phone).
- 4** Finally, confirm the menu choice for your guests no later than 7 days in advance. This should be accompanied by payment in full for the numbers you have confirmed as attending.

For further information and to make a reservation please contact us.

Terms & Conditions

Deposits are non-refundable and non-transferable. No refunds will be made for persons not attending on the evening of the function.

Should the hotel, for reasons beyond its control, need to make any amendments to your reservation, we reserve the right to offer an alternative choice of facility.

The hotel may cancel your booking if:

- The booking might, in the opinion of the hotel, prejudice the reputation of the hotel.
- Scheduled payments are not received by the hotel by the agreed date.

ADAIR ARMS HOTEL

1-7 Ballymoney Road, Ballymena,
Co. Antrim, BT43 5BS

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ADAIR ARMS
HOTEL

Christmas 2010

Christmas Lunch Menu

Served daily from 1st December to 23rd December from 12.00 noon until 3.00pm

STARTERS

Fresh Farmhouse Vegetable Broth
accompanied with baked bread rolls

Chilled Assorted Melon with Mango Coulis
garnished with refreshing sorbet

Wild Mushroom Tartlet
with melted brie and pimento sauce

MAIN COURSES

Roast Antrim Turkey and Honey Baked Ham
served with fresh herb and onion stuffing coated in a rich jus

Roast Sirloin of Beef with Yorkshire Pudding
accompanied with onion gravy

Grilled Darne of Salmon with Buttered Pasta
garnished with garlic cream sauce

Wild Mushroom, Spinach, Brie and Caramelised Red Onion Tart
with vine tomatoes

Served with a selection of fresh vegetables and potatoes

DESSERTS

Your Choice of Sweet from the Menu

FRESHLY BREWED TEA OR COFFEE

£17.95

Christmas Dinner Menu

Served daily from 1st December to 23rd December from 5.00pm

STARTERS

Fresh Farmhouse Vegetable Broth
accompanied with baked bread rolls

Chilled Assorted Melon with Mango Coulis
garnished with refreshing sorbet

Crab Cake Pan Fried in Nut Brown Butter
glazed with lemon and marmalade chutney

Wild Mushroom Tartlet
with melted brie and pimento sauce

Smoked Salmon and Prawn Parcel
with seasonal salad leaves dressed with tomato and lime sauce

MAIN COURSES

Roast Antrim Turkey and Honey Baked Ham
served with fresh herb and onion stuffing coated in a rich jus

Supreme of Chicken
pan fried and served on a potato rosti dressed
with wild mushroom tarragon sauce

Grilled Darne of Salmon with Buttered Pasta
garnished with garlic cream sauce

Wild Mushroom, Spinach, Brie and Caramelised Red Onion Tart
with vine tomatoes

Roast Rack of Lamb Tenderloin
served with shallot potato cake glazed with a port and rosemary sauce

Char-grilled Sirloin Steak
cooked to your specification and accompanied
with button mushrooms and Bushmills sauce

Served with a selection of fresh vegetables and potatoes

DESSERTS

Your Choice of Sweet from the Menu

FRESHLY BREWED TEA OR COFFEE

£26.00

Christmas Party Nights

STARTERS

Traditional Home-made Vegetable Broth
served with freshly baked bread rolls

Pearls of Chilled Honeydew Melon Cocktail and Wild Berry Compote
topped with a refreshing sorbet

MAIN COURSES

Golden Roast Turkey and Honey Baked Ham
accompanied with wild herb stuffing,
chipolata sausages and cranberry sauce

Roast Sirloin of Beef
with button mushrooms accompanied with
gravy or Bushmills sauce

Darne of Salmon
wrapped in filo pastry, oven baked and served with steamed leeks
and courgettes wrapped in a prawn cream sauce

Seasonal Filo Parcels
filled with aromatic vegetables and served
with a fresh coriander and sweet chilli sauce

All above dishes served with a selection of fresh vegetables and potatoes

DESSERTS

Traditional Sherry Trifle
with fresh cream

Profiteroles with Chantilly Cream
and hot chocolate sauce

Fresh Fruit Pavlova
with a duet of fruit coulis

TEA OR COFFEE

freshly brewed Tea or Coffee with mince pies

£32.00