



# ADAIR ARMS

## HOTEL

*Christmas*  
2020

# CHRISTMAS LUNCH

Served from 1st December - 24th December from 12.00pm - 3.00pm

## STARTERS

### FRESH VEGETABLE BROTH

Accompanied with stone baked bread rolls

### MELON

Chilled fresh melon with winter berries,  
fruit coulis and a tangy water ice

### GOATS CHEESE

Pearls of goats cheese in breadcrumbs  
with lime and mustard dressing and salad leaves

### HAM AND REDCURRANT TERRINE

Served with mixed leaf salad and pickle dressing

### PORTAVOGIE PRAWNS

Local prawns with cherry tomato dressing,  
and homemade wheaten bread

## MAIN COURSES

### ROAST ANTRIM TURKEY AND HAM

Roast Antrim turkey and honey baked ham, accompanied  
with a fresh herb and onion stuffing and a rich house gravy

### BEEF BUSHMILLS

Prime cut sliced sirloin, oven roasted and  
accompanied with a rich Bushmills sauce

### CHICKEN SUPREME

Supreme of chicken, pan-fried and served with a wild  
mushroom and white wine sauce, set on champ potatoes

### GRILLED HONEY SALMON

Grilled darne of salmon with a buttered honey glaze  
and fresh asparagus

### GOATS CHEESE AND SUNDRIED TOMATO TARTLET

Shortcrust pastry tartlet with sundried tomato and goats cheese,  
oven baked and set on a bed of tomato and basil coulis

*All served with Chef's selection of seasonal vegetables and potatoes*

## DESSERTS

### TRADITIONAL CHRISTMAS PUDDING

Light rich plum & mixed spice pudding with creamy brandy sauce

### DARK CHOCOLATE PROFITEROLES

Filled with vanilla cream coated in dark chocolate and served  
with fresh cream

### STRAWBERRY & KIWI PAVLOVA

Light marshmallow pavlova with fresh cream and fresh fruit coulis

## TEA/COFFEE & MINCE PIE

**£22.95** PER PERSON



# CHRISTMAS DINNER

*Served from 1st December - 23rd December from 5.00pm - 9.30pm*

## STARTERS

### FRESH VEGETABLE BROTH

Accompanied with stone baked bread rolls

### MELON

Chilled fresh melon with winter berries,  
fruit coulis and a tangy water ice

### GOATS CHEESE

Pearls of goats cheese in breadcrumbs  
with lime and mustard dressing and salad leaves

### HAM AND REDCURRANT TERRINE

Served with mixed leaf salad and pickle dressing

### PORTAVOGIE PRAWNS

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## TEA/COFFEE & MINCE PIE

**£27.00** PER PERSON

# BOXING DAY LUNCH

**SATURDAY 26TH DECEMBER**

Relax and enjoy a full Four Course Lunch  
without any of the effort!

|               |                 |
|---------------|-----------------|
| <b>ADULTS</b> | <b>CHILDREN</b> |
| <b>£27.95</b> | <b>£14.95</b>   |

# AFTERNOON TEA

A festive twist on  
the traditional afternoon tea

**Booking in advanced is required.**

*Served Monday to Saturday from 1st December - 23rd December  
from 2.00pm - 5.00pm*

**£15.95** **PER PERSON**

# ENTERTAINMENT

**Entertainment can be arranged on request**  
and is subject to current NI Executive  
government Covid-19 guidelines.

# NEW YEAR'S EVE

**ACCOMODATION PACKAGE**

See in the New Year in style. Enjoy overnight  
accommodation with full breakfast for only

**£99.00**

*BB based on 2 people sharing*  
(Subject to Availability)



# 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

*Simply follow these easy steps:*

- 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) 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.*

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## 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

Tel: 028 2565 3674 Fax: 028 2564 0436

Email: [info@adairarmshotel.co.uk](mailto:info@adairarmshotel.co.uk)

Website: [www.adairarms.com](http://www.adairarms.com)